

Father's Day

Entree

Centro Antipasto Platter

San Daniele Prosciutto, buffalo mozzarella, Sicilian stuffed olives, balsamic & olive oil dip w oven baked pane

Gnocchi Osso Bucco

Braised veal shanks ragu w Italian pomodoro

Bianchini Fritti

Salt & peppered whole white bait, lightly fried & served w rocket & lemon

Arancini con funghi

Golden crunchy mushroom risotto balls with spicy pomodoro & fresh rocket

Lumaconi alla vitello e ricotta

Giant pasta shells w creamy ricotta & veal mince gently oven baked with pomodoro & bechamel

Optional Extra (12 served):

*Fresh oysters served with lemon drizzle, rock salt and rocket 31
Oysters Kilpatrick, gently grilled with bacon barbecue & worcestershire 32
Half shell scallops with ginger, garlic, chili & soy cream sauce 32*

Mains

Pork Ribs

Pork ribs slowed cooked for 12hrs w chef special sauce

Barramundi

Lightly grilled, crispy skin Barramundi on a bed of cherry tomatoes, olives & fresh basil

Coq au vin

Chicken braised with wine, lardons, mushrooms and garlic s/w truffled mashed potatoes

Penne Neptune

Penne with a white cream sauce, prawns, smoked salmon & oven roasted capsicum

Veal Scallopini

Pan fried veal w a cream garlic mushroom sauce on a bed of roasted scallop potatoes

Desserts

Zeppoli Siciliane

Traditional light & fluffy Sicilian doughnut with creamy custard centers, chocolate drizzle & chantilly cream

Hazelnut Creme Brule

Crème set with hazelnut liquor, crisp sugar disk & house made honey biscotti

Chocolate Ricotta Torte

House made cocoa ricotta torte w berry compote & gelato

Profiteroles

Sweet choux shells with vanilla Sicilian custard & almond chocolate ganache

Monte Bianco

A mound of pureed chestnut perfumed with cocoa and topped with whipped cream, a veritable mountain of sweet deliciousness