



Christmas Menu

Centro CBD 2017

2 courses \$52/3 courses \$59

Primi

ARANCINI

Golden crunchy mushroom risotto balls with spicy Pomodoro (v)

CANNELLONI

Homemade cannelloni filled with creamy ricotta & baby spinach (v)

CAPRESE

Salad of fresh buffalo mozzarella, garden tomatoes, olive oil and basil (gf,v)

ANTIPASTO

Salumi, prosciutto, sopressa, mild coppa, olives and Altamura pane

DUCK

Hand rolled fusilli pasta w duck leg ragu, truffle oil & spices

Secondi

BEEF CHEEK

Braised cheek of beef with button mushroom jus & buttered beans (g)

POLLO MARSALA

Chicken breast pan fried in a sweet marsala wine & cream reduction

SALTIMBOCCA

Tender veal medallions gently pan fried w prosciutto crisps, fried sage leaves served on Potatoes (g)

FISH OF THE DAY

Pan Fried Fish served on a bed of cherry tomatoes, basil & kalamata pitted olives

VEGETABLE STACK

Selection of char grilled eggplant, zucchini, capsicum & tomato, set on polenta w basil pesto drizzle

Dolci

ZEPPOLI SICILIANE

Light fluffy and large Sicilian doughnut w creamy custard centre, chocolate drizzle & chantilly cream (v)

TRADITIONAL TIRAMISU

Sponge finger (savoiardi) biscuits, mascarpone cream, espresso cream & liquor (v)

STICKY DATE PUDDING

Served warm w butterscotch sauce & whipped cream

SORBET LIMONCELLO

Crisp citrus refreshing sorbet with creamy limoncello and twist of lemon (v)

PANNACOTTA

Cold set vanilla pannacotta w berries

(Menu is subject to change without notice)