

CHRISTMAS

SET MENU

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\$59 PER PERSON

INCLUDES CHOICE OF HOUSE RED, WHITE, SPARKLING OR SOFT DRINK

STARTER OPTIONS

STONE-BAKED GARLIC BREAD

Basil & garlic butter

FRIED CAULIFLOWER VEG

Spiced smoked yoghurt, parmesan

CALAMARI

Crispy chilli & onion bits, parsley, aioli, lemon

STONE-BAKED BREAD

With creamy truffle butter

MAIN OPTIONS

GNOCCHI GF | VEG

Wild mushrooms, truffle pecorino, creamy pinot grigio sauce, toasted hazelnuts, truffled enoki mushrooms, fresh thyme

RISOTTO WITH GARDEN PEAS AND ASPARAGUS

Parmesan, basil oil

FILLET BEEF SANDWICH GF0

Caramelised onions, salad, cognac & peppercorn cream sauce, red onion, tomato, hand-cut chips

FLAME GRILLED CHICKEN SANDWICH GF0 | V

Marinated chicken breast, red onion, avocado, lettuce, sour cream, mad bastard sauce, tomato, hand-cut chips

CASARECCE PASTA WITH PORK & FENNEL

SAUSAGE
Broccoli, chilli flakes, pecorino & pangrattato

LUPIN PROTEIN GRAIN SALAD GF

Lupin grain, danish feta, roasted veg, currants, yanchep honey & lemon dressing, dukkah

SPAGHETTINI WITH LOCAL BLUE

SWIMMER CRAB
Garlic, chilli, fresh dill and olive oil

DESSERT

GOURMET GELATO IN WAFFLE CONE GF0

Choice of pandan & coconut, salted caramel, double chocolate, vanilla bean, hazelnut, strawberry

VEGAN OPTIONS AVAILABLE

➤ **BOOK YOUR TABLE NOW** ✦
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