

italian village

menu 1 lunch & dinner

entree

sun ripened tomatoes and buffalo mozzarella w basil, olive oil and fig vincotto
carpaccio of aged beef with gorgonzola cream, capers egg & grissini
“vitello tonato” poached veal with tuna mayonnaise, parsley salad
Roast quail & truffled mushroom crostini with wild rocket & balsamic glaze
Smoked salmon with roast beetroot, fennel & orange salad, crème fraîche dressing
Garlic prawns with creamy polenta & gremolata butter

main

oven roasted barramundi fillet with mediterranean grilled vegetables & salsa verde
char grilled aged beef fillet with potato & porcini bake, asparagus & red wine jus
Roasted Cornfed Chicken Breast with soft polenta, taleggio & oregano jus
Crisp skinned atlantic salmon with cucumber, chervil, pink peppercorn salad and sabba
Char grilled veal cutlet with chickpea, chorizo & tomato ragu and wilted spinach

Mains served with rocket & parmesan salad

vegetarian alternatives

grilled polenta w grilled forest mushrooms and rocket pesto
baked chickpea gnocchi with roast tomato sauce, crisp basil & house dried cherry
tomato(vegan)

dessert

classical crème brulee with biscotti and cookie ice cream
tiramisu with coffee anglaise and chocolate shard
trio of chocolate, milk, bitter and dark chocolate treats with double espresso mousse
raspberry & lemon cheesecake with seasonal berries & lemon syrup
apple & rhubarb crumble, vanilla ice cream & anglaise
vanilla panacotta with berries & biscotti

tea and coffee served with chocolates