

italian village

menu 2

entree

*goats cheese pannacotta, marinated figs, orange confit and balsamic glaze
red wine braised octopus w mango and coriander salad, coco nibs and Chianti
pressed terrine of beef and Tuscan potato salad w truffle and rocket
Venetian prawn and sundrenched grape cocktail w tomato, lemon, cucumber
fresh cheese ravioli, sage and sundried grape butter*

main

*herb crusted loin of lamb, white bean puree, mint and chilli
prosciutto wrapped loin of veal and caramelised vegetables
w honey jus and roast olives
roast breast of chicken Carbonara, crisp prosciutto w parmesan cream
and baby gem salad
grilled sirloin steak 'Tagliata', potato butter, foie gras and
fried tomato w Chianti glaze
market fish Nicoise, seared game fish steak w green beans, potato
and olives w soft poached egg and olive oil*

vegetarian alternatives

*handmade gnocchi w gorgonzola and walnut cream
risotto selection
3 flavoured risottos with cheese from the Italian provinces*

dessert

*chocolate pate and orange sorbet with candied almonds, orange and chocolate sauce
pineapple carpaccio, pina colada jelly, coconut ice cream and pineapple sorbet
chocolate filled bombolinos, passion fruit curd and cinnamon ice cream
iced nougat cassata and strawberry salad with basil and caramel dressing
white chocolate and maraschino cream cannoli w macerated cherries,
vanilla ice cream and cranberry foam*

*Fruit pates and lollypop trees
Tea/coffee*