

Gi

HAPPY
Christmas
at va tutto



christmas 2021

Xmas Day
2021

\$250^{pp}

Children
under 10
\$125

PLEASE, select your entrée, main & dessert. Sorry no variations.

Entree

- Seafood wontons in ginger-infused broth with mushrooms.
- Lamb croquettes with yogurt dipping sauce.
- Radicchio, orange, fennel & cacciocavallo cheese salad with citrus dressing.
- Beetroot salad with goats cheese & walnuts.
- Ravioli of lobster with saffron butter sauce (may contain traces of shell).
- Crispy fried zucchini flowers stuffed with goats cheese & basil pesto.
- Steamed scallop Sui Mai dumplings with chilli dipping sauce.
- Roasted half shell scallops, sweet & sour dressing, crispy pork belly.
- Steamed wagyu 4 piece beef dumplings with chilli soy dipping sauce.
- Fried fresh calamari with rocket salad.
- Thai style fish & prawn cakes with asian herb kaffir lime leaf dressing.
- Lamb ribs with chilli, cumin & coriander on warm eggplant salad.
- Meatballs with Asiago cheese and tomato sugo.

Main

- Wagyu beef lasagna with parmesan béchamel.
- Baked eggplant parmigiana.
- Ravioli of lobster, saffron butter sauce.
- BBQ berkshire pork rack with apple mostarda & mash potato.
- Tagliatelli with veal meatballs & tomato passata.
- Hand made tagliatelli, veal meatballs & tomato passata.
- Potato gnocchi in lamb ragout & tomato.
- Pumpkin & ricotta ravioli, parmesan, butter & sage.
- Risotto of pork & fennel sausage, chilli.
- Nut crusted rockling fillet, with pickled eggplant.
- Pan roasted John Dory fillet, with citrus, caper, cherry tomatoes & green olives.
- Steamed fillet of Barramundi with Asian greens, soy & ginger.
- Beer battered fish of the day (fish & chips).
- Spicy yellow curry of duck leg, with steamed Asian greens & Jasmine rice.
- Chargrilled lamb rump paillard topped with Greek fetta salad.
- Bbq eye fillet steak, mash potato & red wine jus (only served medium rare).
- Stir fried eggplant, with ginger, chilli, coriander & steamed tofu.

Sweet & Cheese

- Pavlova with vanilla cream, passionfruit coulis & fresh berries.
- Tiramisu.
- Vanilla panna cotta with rose water strawberry jelly & fresh mixed berries.
- Nougat semi freddo with brandy snap sheets.
- Baked vanilla, milk & palm sugar custard with caramelised pear.
- Vanilla mascarpone cheesecake, banana & butterscotch sauce.
- Crème brûlée flavoured with coconut and pandan, with pandan ice-cream.
- Sticky date & pear pudding with butterscotch sauce & vanilla ice-cream.
- Cheese plate.

Sides

Additional charges apply

Roasted cauliflower with crème fraiche & crumbling of nuts	\$14
Roasted pumpkin with lime yoghurt & pine nuts	\$14
Sweet potato chips with chipotle & cajun spice	\$14.5
Fries with chipotle & cajun spice	\$14.5
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$15.5
Potato mash	\$14
Steamed broccolini, roasted pine nuts & crème fraiche	\$14
Smoked tomato & buffalo mozzarella salad	\$17.9
Salad of rocket, parmesan, fresh pear & balsamic dressing	\$14
Salad of cos lettuce, avocado & celery with honey mustard seed dressing	\$14
Salad of lettuce, tomato, cucumber, feta cheese, olives & lemon juice	\$14
Steamed jasmine rice	\$9

Menu is subject to change
closer to the date due to
produce availability.

All our seafood and
shell fish is premium grade
sourced from
Australia waters.

Please notify your waiter
of food allergies as not
all ingredients are listed.

Menu will be charged for
if waitstaff are not made
aware of allergies.