

23

HAPPY  
*Christmas*  
at va tutto

christmas

2023

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

Xmas Day  
2023  
\*\*\*\*\*  
\$260<sub>pp</sub>

Children  
under 12  
\$125

Full payment  
required by  
November 1st

## Entrée

- Salmon crudo ceviche style, lemon juice, capers, dill, olive oil & Spanish onion.
- French onion soup with cheese bruschetta.
- Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin olive oil.
- Radicchio, orange, fennel & cacciocavalo cheese salad with citrus dressing.
- Beetroot salad with goats cheese & walnuts.
- Crumbed artichoke with French goats cheese.
- Arancini with smoked mozzarella, pancetta & roasted garlic aioli.
- Ravioli of lobster with saffron butter sauce (may contain traces of shell).
- Crispy fried zucchini flowers stuffed with goats cheese & basil pesto.
- Meatballs with Asiago cheese and tomato sugo.
- Steamed wagyu 4 piece beef dumplings with chilli soy dipping sauce.
- Roasted half shell scallops, sweet & sour dressing, crispy pork belly.
- Bluefin Tuna carpaccio with anchovies, capers & tuna mayonnaise.
- Fried fresh calamari with rocket salad.
- Chargrilled octopus served on fermented red chilli & balsamic reduction.
- Thai style fish & prawn cakes with asian herb kaffir lime leaf dressing.

## Main

- Wagyu beef lasagna with parmesan béchamel.
- Baked eggplant parmigiana.
- Potato gnocchi in lamb ragout & tomato.
- Gnocchi gratin in 4 cheese sauce.
- Tortiglioni pasta Alfredo with spinach & pine nuts.
- Pumkin & Ricotta cannelloni baked with bechamel, butter & sage.
- Risotto of pork & fennel sausage, chilli.
- Steamed fillet of Barramundi with Asian greens, soy & ginger.
- Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts.
- Beer battered fish of the day (fish & chips).
- Chargrilled lamb rump paillard topped with Greek fetta salad.
- Chargrilled lamb chops with ratatouille.
- BBQ eye fillet steak, with pepper sauce (only served medium rare).
- Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus.
- Chargrilled pork rib eye serve with mash.
- Stir fried eggplant, with ginger, chilli, coriander & steamed tofu.
- Very spicy Thai chicken served with steamed rice.

## Sweet & Cheese

- Pavlova with vanilla cream, passionfruit coulis & fresh berries.
- Nutella 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 with poached pear & butterscotch sauce.
- Sticky date & pear pudding with butterscotch sauce & vanilla ice-cream.
- Cheese plate.
- Frozen amaretto parfait with amarena cherries.
- Affogato with Frangelico & espresso coffee.

## Sides

Additional charges apply

Steamed jasmine rice .....	\$9
Kipfler potatoes with mixed spices & sour cream .....	\$14
Roasted cauliflower with crème fraîche & crumbling of nuts .....	\$14
Roasted pumpkin with lime yoghurt & pine nuts .....	\$14
Sweet potato wedges .....	\$14
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 fraîche .....	\$14
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 .....	\$16.5

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.