



## NEW YEARS EVE MENU 2016

### **Antipasto**

Breads, olives, anchovies, prosciutto

### **Choice of Entrée**

Grain fed beef carpaccio  
*horseradish cream, fried capers, chilli, olive oil, lemon balm*

Macleay Valley rabbit raviolo  
*white wine and butter sauce, fresh herbs*

½ dozen Tasmanian scallops  
*roasted in shell, garlic, parsley, lemon*

Burrata mozzarella & heirloom tomato insalata  
*basil, aged balsamic and olive oil*  
*with compliments – limoncello granite palate cleanser*

### **Choice of Main**

Twice cooked pork belly  
*seared scallops, parsnip puree, apple and fennel, cider jus, crackle*

Char-grilled corn fed chicken breast  
*peperonata, pancetta, feta stuffed zucchini flowers*

Australian tiger prawn tagliatelle  
*chilli, garlic, cherry tomatoes, olives, capers and fresh herbs*

Slow cooked duck ragu gnocchi  
*pecorino romano, fresh herbs*

*Served with mains*  
roast potatoes w rosemary salt  
wild rocket insalata w pecorino

### **Dessert Tasting Plate**

Tiramisu  
Italian doughnuts  
Hazelnut chocolate pannacotta  
Selection of gelato