

New Year's Eve Menu

Antipasto To Choose From

Tuna Tartare Potato Cake

Fresh tuna tartare layered over a golden homemade fried potato cake, dressed with lemon, herbs, extra virgin olive oil

Mini Pizza Fritta

Golden fried pizza dough topped with mortadella, creamy fresh stracciatella cheese, pistachios & balsamic glaze

Heirloom Tomato Carpaccio

Thinly sliced heirloom tomatoes topped with tiny perline mozzarella, basil oil, toasted sourdough crostini

Primo To Choose From

Ravioli Di Pesce

Delicate homemade pasta pockets filled with barramundi, ricotta & lemon zest, creamy crustacean bisque, herb oil, fragrant Sicilian pangrattato

Rigatoni Al Forno

Rustic homemade rigatoni pasta tossed in a rich and creamy taleggio cheese béchamel with Italian pork sausage and walnuts, oven-baked beneath a golden Parmesan crust

Fettuccine Funghi & Tartufo

Homemade flat ribbon pasta tossed in a creamy mixed forest mushrooms, black truffle, parmigiano, fresh parsley

Secondo To Choose From

Costine di Manzo Brasate al Vino Rosso

Slow-braised beef short ribs in Chianti wine sauce, served with cauliflower mash, grilled broccolini

Pink Snapper Alla Griglia

'Sous vide' pink snapper fillet, finished on the grill, velvety tomato bed, vegetable ratatouille, blistered truss tomatoes, herbed oil

Polpette di Ricotta e Cavolfiore

Handcrafted ricotta & cauliflower vegetarian meatballs served in fresh tomato sugo with a hint of chilli, topped with parmigiano and fresh basil

Dolce To Choose From

Chocolate Mousse

Roasted marshmallow cream, extra virgin olive oil, sea salt


Blueberry Crumble Cheesecake


Creamy vanilla cheesecake layered with blueberries and topped with a golden buttery crumble, served with cream


Nonno's Sicilian Cannolo


Traditional crunchy pastry filled with sweet ricotta & chocolate chips, candied orange & pistachios, served with cream


\$140pp


 dairy free option available


 contains nuts

 contains pork

 contains crustaceans

 gluten free option available

 vegetarian

 contains egg

 chilli

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1. SAN MARTINO PROSECCO
ROSÉ BRUT, VENETO, ITALY

Elegant, fruity, refreshing



2. VALLONE FIANO TENUTA
SERRANOVA, PUGLIA, ITALY

Fresh, full-bodied, pear, white flowers




3. NERO D'AVOLA BAGLIO ORO,
SICILY ITALY


Full bodied, rich, smooth, velvety





4. ZIBIBBO LATE HARVEST
BAGLIO ORO, SICILY, ITALY


Honeyed, floral, persistent

 dairy free option available


 contains nuts

 contains pork

 contains crustaceans

 gluten free option available

 vegetarian

 contains egg

 chilli

\$195pp
drinks
included



DRINK TO CHOOSE FROM

**APPLE JUICE | ORANGE JUICE
PINEAPPLE JUICE | COCA COLA
FANTA | SPRITE**

MAIN TO CHOOSE FROM

10" MARGHERITA

TOMATO BASE, MOZZARELLA

10" HAWAIIAN

TOMATO BASE, MOZZARELLA, HAM, PINEAPPLE

10" DIAVOLA

TOMATO BASE, MOZZARELLA, SALAME

SPAGHETTI POMODORO

COOKED IN NAPOLETANA SAUCE

SPAGHETTI BOLOGNESE

COOKED IN A BOLOGNESE SAUCE

CHICKEN NUGGETS & FRIES

SERVED WITH KETCHUP

MINI NUTELLA PIZZA WITH MARSHMALLOWS

*kids menu
\$50pp*