

## RESTAURANT MENU –SPRING/SUMMER 2009/10

### FUNCTION OPTIONS

#### **To START**

Hot bread plate, chilli, olives, salted butter & olive oil

Antipasto selection of Italian small goods, cheeses, vegetables & seafood

Prosciutto, aged 24mth, from Parma, Italy, served with grilled foccaccia

#### **ENTREE**

Carpaccio of beef fillet with aged assiago & roast garlic aioli

Chicken, walnut & beetroot salad dressed with yoghurt & salsa verde

Seared SA calamari with Sicilian tomato & olive salad, preserved lemon, capers & herbs

SA prawn risotto carnaroli with prawn-infused extra virgin olive oil, cherry tomato, lemon & chive mascarpone

Cavatelle pasta with slow braised veal, pork & tomato ragu

Orecchiette pasta with broccoli, chilli, garlic, sausage & reggiano cheese

Risotto of field & porcini mushrooms finished with reggiano

#### **MAIN COURSE**

Fish of the day

Sheoak farm pork cutlet with green lentils, crackling, & blue cheese gnocchi romano

Crisp skin duck leg with risotto Milanese, fiori di zucca & quince jus

Pan-fried veal with tomato ragu, prosciutto cotto & buffalo mozzarella

Char-grilled beef fillet, 250gm MSA, with a goats cheese & potato gateau, roast peppers & jus

Cavatelle pasta with slow braised veal, pork & tomato ragu

Orecchiette pasta with broccoli, chilli, garlic, sausage & reggiano cheese

Risotto of field & porcini mushrooms finished with reggiano

#### **DESSERT**

Pistachio sponge with lemon curd mousse, raspberry gélee, Italian meringue & berry sorbet

Traditional tiramisu with almond & fig bread

Selection of imported & local cheeses

Affogato with frangelico

#### **ON THE SIDE – per plate charge (1 serves 4-5 guests)**

Patatine fried potatoes with rosemary & garlic	9
Steamed broccoli almonds & mild chilli	10
Salad of pear, gorgonzola picante salad truffle vinaigrette	10
Tomato, onion, cucumber & bocconcini salad	12