

ON ARRIVAL

**Sourdough focaccia**, olive oil

**Seafood & Antipasto platter**

Oyster, green apple & lime mignonette

Scamorza arancini & cherry

Kingfish crudo

Parma ham & melon involtini

Grilled Skull Island prawns

ENTRÉE

**Burrata, roasted peaches, lemon thyme**

PASTA COURSE

**Scallop & crab ravioli**, bisque, pangrattato

MAIN COURSE

**Crispy porchetta**, apple & mustard chutney, marsala sauce

**OR**

**Market Fish**, asparagus, pickled fennel

**OR**

**Smoked eggplant & caponata wellington**

SERVED WITH

**Crispy Gratin potato**

**Fregola salad**, olives, feta

DESSERT BUFFET, INCLUDING...

**Tiramisu**

**Christmas pudding**

Tea and Coffee

Please note menus are subject to change due to season and availability.

Dietary requirements can be accommodated; this must be advised at the time of booking.



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