

GROSSI - MEMBERS CHRISTMAS DAY LUNCHEON

ANTIPASTO

to Share

Marinated Olives & Hand Rolled Grissini

House Salumi, Smoked Mozzarella, Caponata

Frutti di Mare

Freshly Shucked Oysters, Marinated Octopus, Hervey Bay Scallop, Skull Island Prawn

Vegetarian option available

PRIMO – ENTRÉE

Tortellini ai Scampi

Scampi Tortellini, Bisque Sauce, Salmon Caviar, Fennel

Vegetarian - Tortellini di Zucca

Pumpkin & Leek Tortellini, Brown Butter, Reggiano, Sage (V)

SECONDI - MAIN COURSES

Please Select One

Anatra al Forno

Roast Duck, Christmas Spices, Fig, Parsnip, Asparagus, Truffle Honey

Maialetto al Latte

Suckling Pig, Milk, Polenta, Rapini, Mustard Fruit, Salsa Verde

Dentice al Granchio

Snapper Fillet, Queensland Spanner Crab, Zucchini, Saffron Sauce

Vegetarian

Layered Eggplant, Zucchini & Peppers, Provolone, Basil (V)

CONTORNI - SIDES

Patate al Forno

Roasted Mixed Potatoes, Shallots, Rosemary & Garlic

Carote Arroste

Heirloom Carrots, Goats' Cheese, Mint, Parsley, Hazelnuts

COMMITTEE ROOM BY GROSSI



GROSSI

DOLCI O FORMAGGIO

Please Select One

Semifreddo al Budino di Natale

Christmas Pudding Semifreddo, Spiced Pear, Ginger Tuile

Budino di Pandoro, Ciliege e Cioccolata

Chocolate & Cherry Pandoro Pudding, Berries, Crème Fraiche Gelato

Finest Local & Imported Cheese Selection

Quince Paste, Muscatels, Walnuts & Selected Crispbreads

PER FINIRE – TO FINISH

House Made Panforte, Coffee & Tea

BEVERAGE PACKAGE

Sparkling

Cavallere d'oro Prosecco

Wine

Umani Ronchi Trebbiano d'Abruzzo

Devil's Lair Chardonnay

Umani Ronchi Montepulciano d'Abruzzo

St Hubert's Pinot Noir

Beer & Cider

Peroni, Carlton Draught, Piate Life 0.9

Somersby Cider

Non Alcoholic

Assorted soft drink, juice and natural mineral water

COMMITTEE ROOM BY GROSSI

