

GRAND FINAL EVE 2023

ASSAGINI ON ARRIVAL

Olives, Grissini, Truffled Fava Bean, Smoked Almonds
Spinach & Ricotta Panzarotti, Saffron Arancini

PRIMO – ENTRÉE

Please Select One

Wagyu Bresaola

Smoked Mozzarella, Fig, Truffled Honey, Watercress

Market Oysters

Natural, Fennel Pinzimonio, Campari, Orange

Burrata

Roasted Peppers, Black Olive, Basil, Mosto Cotto (V)

SECONDI - MAIN COURSES

Please Select One

Maiale Al Latte

Milk Braised Pork, Pumpkin, Black Pudding, Mustard Greens

Vitello

Veal Cutlet, Herb Crust, Artichoke, Fennel, Lemon & Caper Sauce

Dentice

Seared Snapper Fillet, Tomato & Saffron Broth, Prawns, Mussels, Clams, Fregola

Gnocchi

Chestnut Gnocchi, Mushroom Ragu, Truffle, Taleggio, Sage (V)

CONTORNI - SIDES

Patate al Forno

Mixed Roast Potatoes, Rosemary & Garlic

Insalata

Cos Hearts, Radicchio, Cucumber, Pickled Red Onion

COMMITTEE ROOM BY GROSSI



DOLCI O FORMAGGIO

Please Select One

Globi

Ricotta Doughnuts, Orange Honey Syrup, Ricotta Gelato, Pistachios

Tiramisu

Coffee, Liqueur, Chocolate & Mascarpone Trifle

Finest Local & Imported Cheese Selection

Quince Paste, Muscatels, Walnuts & Selected Crispbreads

PER FINIRE – TO FINISH

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

ADULT \$195 | ADOLESCENT \$140 | CHILD \$65

COMMITTEE ROOM BY GROSSI

