

CHRISTMAS MENU 2024

ANTIPASTO

to Share

Truffled Broad Bean, Squacquerone & Hand Rolled Grissini
House Salumi, Burrata, Caponata, Marinated Mt Zero Olives
Frutti di Mare – Appellation Oysters, Kingfish Crudo, Skull Island Prawns

PRIMO – ENTRÉE

Tortellini all'Arragosta

Warrnambool Lobster Tortellini, Lobster Jus, Salmon Caviar, Fennel

Vegetarian - Tortellini Cacio e Pepe

Cheese & Pepper Tortellini, Mushrooms, Pecorino, Sage (V)

SECONDI - MAIN COURSES

Please Select One

Anatra al Forno

Roast Duck, Christmas Spices, Cauliflower, Asparagus, Vin Santoo

Maialetto al Latte

Suckling Pig, Milk Sauce, Polenta, Turnips, Mustard Fruit, Salsa Verde

Dentice al Granchio

Snapper Fillet, Spanner Crab, Zucchini Blossom, Artichoke, Vermouth, Rhubarb

Vegetarian

Layered Eggplant, Zucchini, Spinach, Smoked Mozzarella, Basil (V)

CONTORNI - SIDES

Patate al Forno

Roasted Potatoes, Rosemary & Garlic

Carote Arroste

Heirloom Carrots, Whipped Ricotta, Hazelnuts, Balsamic

Insalata

Cos hearts, Radicchio, Orange, Fennel, Green Olive, Mustard

COMMITTEE ROOM BY GROSSI



DOLCI O FORMAGGIO

Please Select One

Delizia al Limone

Lemon Delight – Lemon Curd, Limoncello, Lemon Confit, Lemon Sorbet

Budino di Pandoro

Pandoro Pudding, Chocolate & Cherry, Summer 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

Grossi Prosecco Extra Dry ‘Cuvee Marissa’, by Miotto, NV, Veneto, Italy

Wine

Kris Pinot Grigio, Alto Adige, Italy

Umani Ronchi Pecorino, Abruzzo, Italy

Toscolo Chianti DOCG, Tuscany, Italy

Avide Nero d’Avola ‘Lo’, Sicily, Italy

Beer & Cider

Peroni, Carlton Draught, Mountain Goat

Priate Life 0.9, Apple Cider

Non Alcoholic

Assorted soft drink, juice and sparkling mineral water

COMMITTEE ROOM BY GROSSI

