

CHRISTMAS LUNCH MENU

Fresh wood fired bread on arrival

Entrée

Arancini

Lightly crumbled Arborio rice balls, goat cheese camembert, fresh herbs, beetroot tomato sauce with balsamic glaze

A Taste of the Ocean (GF)

WA woodfired scallops (3) served with caviar, pumpkin, micro herbs & emulsions

Beetroot Salad

Garden fresh beetroot with walnuts, Gingin goat cheese & arugula

Mains

Ragu Australiana

8 hours slow braised kangaroo & pork in rich delicious tomato ragu served with fresh herbs, creamy gorgonzola sauce and pesto spaghetti

Gnocchi al Forno

Wood fire oven baked potato dumplings with basil tomato sauce & mozzarella

Spaghetti Chicken Alfredo

Reggio Emilia Italy parmesan cream sauce, marinated chicken pieces, green peas, with fresh spinach & spaghetti

Funghi Di Bosco (Vegan) (GF available)

Assorted forest mushrooms, capers, fresh chilli, garlic, spinach in a 8 hour oven baked tomato sauce, served atop handmade vegan spaghetti

Stuffed Turkey Breast

Turkey breast stuffed served with raspberry red wine sauce & roasted vegetables & potato

Dolce/ Dessert choices

Take me to Heaven, a selection of Caleb's desserts
Amore Gluten free chocolate cake with vanilla gelato

3 Courses \$60

2 Courses \$45

Mains only \$35

Dessert only \$20

Entrée only \$20