



***New Year's***  
**CELEBRATION**

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**MENU**

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***To Share***

**Bruschetta**

Ciabatta bread with roma tomato, basil  
extra virgin balsamic drizzle & grana  
padano cheese

***Entrée***

**Cold Oysters & Prawn Duo**

Sydney rock oysters & local prawns, lime  
cocktail sauce

**Spinach Ricotta Ravioli**

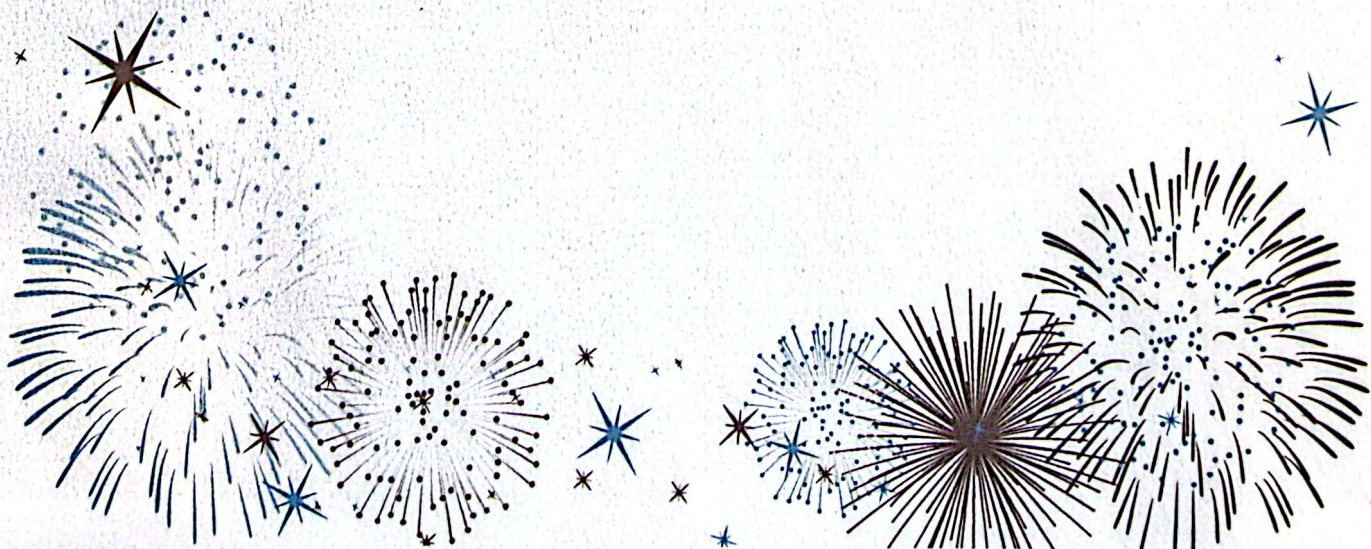
Sautéed baby spinach, basil roma tomato  
ragu

**Cognac King Prawns**

Mooloolaba king prawns sautéed with  
white wine, finished in a garlic cognac  
King Island cream chive

**Lemon Dusted Salt & Pepper Calamari**

Served on mesclun leaf, lemon dill tartar  
dressing





## *Main*

**Scaloppine Ai Funghi Gorgonzola**  
Veal scaloppine pan sautéed with field mushrooms, pinot grigio cognac King Island cream sauce

**Line Caught Snapper Limone**  
Fresh line caught snapper fillet pan grilled, finished in a citrus lemon lime butter sauce

**Black Angus Eye Fillet Steak 300G**  
Choice of mushroom or pepper sauce

**Lilydale Chicken Alla Sorrento**  
Lilydale chicken breast fillet pan sautéed with avocado and bay prawn's with a chive cream sauce

**Risotto Monte Verdi (GF, V)**  
Arborio rice pan sautéed with spinach, olives, mushrooms, caramelised onions roma tomato and basil

## *Dessert*

**Nonna's Tiramisu**  
Espresso-soaked ladyfingers layered with cocoa & sweet Italian mascarpone

**Boozy Berry Pana Cotta**  
Frangelico, Trippel Sec & Grand Marnier mixed with fresh berries

