## P A N E – WOODFIRED H O M E M A D E B R E A D S



Christmas Lunch

Vintage Balsamic Vinegar + Extra Virgin Olive Oil

# P R I M I

## O P T I O N 1 – ARANCINI di TACCINO e MIRTILLI ROSSI

Christmas Turkey + Pistachio Dukkha + Cranberry Sauce

## O P T I O N 2 – CAPESANTE MEZZO GUSCIO a ROCKEFELLER

Fresh half shell scallops + Corn Puree + Butter Crumbs

## O P T I O N 3 – GNOCCHI FATTI a MANO

Pumpkin puree + Ricotta and Spinach + Roasted Hazelnut + Crispy Sage

## O P T I O N 4 – CAMEMBERT COTTO a LEGNA

Wood fired Camembert + Apricot and Peppercorn Jam + Chili Infused EVOO + Baked Ciabatta

# S E C O N D I

## O P T I O N 1 – PARMIGIANA DEL CAULIFLOWER

Yule Tide four cheese Sauce + Napolitana + Herb Parmesan Crust + Fresh Beans + Toasted Almonds + Feta Cheese

## O P T I O N 2 – TRIS Di CARNE - TRIO OF MEATS

Christmas Turkey + Pineapple Bourbon Glazed Ham + Premium Pressed Pork Belly + Red Currant Jus + Scorched Pumpkin & Bush Fennel Salad

## O P T I O N 3 – MACADAMIA CRUSTED SALMON INCROSTATO Di NOCI

Garlic & Chive Mash + Greens + Herb Remoulade + Romesco Sauce

## O P T I O N 4 – STICKY ORANGE CONFIT DUCK LEG

Kipfler potato + Fennel Apple Blood Orange Salad

# T E R Z O

## OPTION 1 – CHOCOLATE “SALAMI”

Hazelnut + Pistachio + Coconut + Coffee Chocolate Ganache + Xmas Gelato

**OPTION 2 – BLACK FOREST TIRAMISU**



*Chocolate + Berries + Cream*

**OPTION 3 – VEGAN PANNA COTTA**

*Pomegranate + Berry Jelly Tart*