

# Christmas in July

\$55  
per person

## ENTRÉE TO SHARE

### Burrata

focaccia, extra virgin olive oil (v)

### Wagyu pastrami

tonnato mayonnaise, rocket, capers (gf)

### Mushroom arancini

herb mayonnaise, parmesan (v)

### Fried calamari

aioli, lemon (gf)

## MAINS TO SHARE

### Whole roast snapper alla norma

cherry tomatoes, eggplant, chilli, basil (gf)

### Tuscan chicken in garlic cream sauce

sundried tomatoes, olives, oregano (gf)

### Rigatoni pasta

pesto, stracciatella (v)

### Garden salad (vg)

## DESSERT

### Sicilian cannoli

sweet ricotta (v)

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## BEVERAGE MENU

### Chandon NV glass

M \$14 | NM \$16

### Chandon NV bottle

M \$55 | NM \$59

### Chandon Imperial Gold Magnum 1.5L

M \$190 | NM \$220

### Hennessy mulled wine

A warming blend of Argentinian Malbec, Hennessy VS and a touch of Cointreau, slowly infused with orange, warming spices and vanilla, finished with brown sugar.

M \$16 | NM \$18

Minimum 4 guests  
Every Friday night in July