

Christmas Day 2020

shared antipasti

Warm breads, Italian EVO, balsamic vinegar of Modena

Charcuterie Board, Grissini

Chilled Seafood Platter (Oyster, Prawn, Marinated Ocean Trout)

Chargrilled Hawkesbury Calamari, salsa verde, chilli



shared pasta

Risotto with Yamba prawns, cherry tomato, zucchini and bottarga

Baked spanner crab cannelloni, tarragon, lemon bechamel

Casarecce with eggplant and tomato ragu, ricotta salata

choice of main

Served with roast duck fat potatoes and mixed leaf salad

Porchetta

roast onion puree, wilted Tuscan Cabbage, sage and rosemary jus

Glacier 51 Toothfish

lemon and saffron fregola, black garlic cream

Grass fed Lamb Backstrap

artichoke puree, eggplant parmigiana, toasted almonds, thyme jus

Western Australian Rock Lobster Mornay

Shoestring fries, mixed leaves (\$20 surcharge)

individual duo of dessert

Dark chocolate tart, salted caramel, coconut

Crema Catalana with citrus and forest fruits

angela's
CABARITA

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