

ITALIAN

AT THE PACIFIC

CHRISTMAS LUNCH

Sunday 25th of December 2011

Selection of canapés on arrival

FEASTING ENTRÉE

Gamberi

Pan fried Ballina prawns in a roast garlic, chilli oil & tomato sauce

Pancia di Maiale

Crispy Bangalow pork belly, sweet carrot puree, hazlenuts, aged balsamic & soft herbs

Tortino

Crisp tart with toasted pine nuts, aubergine, goats cheese & herbs

CHOICE OF MAIN

Filetto Di Lutianorosso

Pan fried Red Snapper, olive & lemon crushed potatoes, cherry tomato & salsa verde

Vitellino con Saliva

Pan roast Veal, parmesan polenta, baby onions, field mushrooms & a porcini jus

Risotto

Wild mushroom & goats cheese risotto, with a rocket and hazelnut salad

- Garlic & chilli green beans and baby cos salad, crisp pancetta, red onion & garlic croutons served per table

DESSERT

Natale log

House made Christmas log with chocolate Ganache filling, drunken cherrys served with an amaretto anglaise

- Coffee & tea to be served