

ITALIAN

AT THE PACIFIC

NEW YEARS EVE

Saturday the 31st of December 2011

ON ARRIVAL

Selection of canapés on arrival

TO START

Tomato textures

FEASTING ENTRÉE

Carpaccio

Carpaccio of cured kingfish, shaved fennel, capers, candied lemon & soft herbs

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

Agnello

Pan roasted lamb back strap, parmesan polenta, toasted hazlenuts, roast capsicum & lamb jus

Risotto

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

TO REFRESH

Champagne jelly & fresh strawberries

TO FINISH – alternating

Testure al Cioccolato

Several textures of chocolate with housemade vanilla ice cream

Tiramisu

Orginial Sardinian tiramisu