

Melbourne cup luncheon 2023

APPETIZER

(ON ARRIVAL)

- Avocado & smoked salmon tartlets
- Glass of bubble

ENTREE

- Trio of home made arancini - truffle & mushroom, bolognese, gorgonzola

MAIN COURSE

(PLEASE CHOOSE ONE FROM BELOW)

Baccala alla Livornese

- Salted Cod with a rich tomato, garlic & white wine sauce and bayleaf, served with crostini

Paccheri alla carbonara

- Paccheri pasta with pancetta, artichoke, egg creamy sauce topped with pecorino cheese

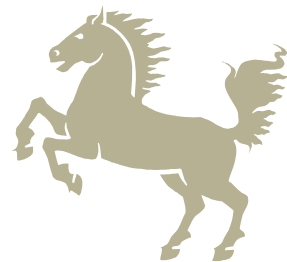
Ossobuco alla Milanese

- Slow-cooked ossobuco served on zaffron risotto & topped with gremolata

DESSERT

Millefoglie alle fragole

- Puff pastry with Italian custard & fresh strawberry



Menu