

FESTIVE FEAST

4-Course Communal Menu | \$85++ per pax

Including a complimentary prosecco or mocktail

Minimum 2 persons to dine

Available for the month of December for Dinner only

WELCOME DRINK

Prosecco

OR

Handcrafted Mocktail

STARTERS

Whipped Sol & Ora Taramasalata

Pita Bread

Greek Salad (V)

*Pomegranate | Red Onions | Capers | Tomatoes |
Cucumber | Bell Peppers | Feta Cheese | Olives*

Gambas Al Ajillo

*Red Sea Prawns | White Wine | Garlic |
Bird's Eye Chilli | Parsley*

Parma Ham

Pickles

Cream of Pumpkin Soup

*Toasted Sunflower Seeds | Hazelnut |
Crème Fraiche*

***Soup will be served individually**

SIDES

Sol & Ora Parmesan Fries (V)

Smoked Aioli

Honey Roasted Carrots (V)

White Corn | Tomato | Lime Vinaigrette

MAINS

**Slow Cooked Australian Lamb Shank
'Lamb Kleftiko'**

*Kefalotyri | Potatoes | Carrots | Garlic |
Bell Peppers | Thyme | Lemon*

Lobster Risotto

*Lobster Bisque | Tarragon | Lemon Zest |
Cherry Tomatoes | Mascarpone Cheese*

Seared Red Norwegian Salmon

*Trapanese Pesto | Lemon Zest & Bottarga |
Grilled Fennel with Orange*

DESSERTS

Sicilian Cannoli

*Ricotta Cheese | Candied Fruit |
Marsala Wine | Rum | Berries*

Pistachio Panna Cotta

Chestnut | Berries | Espresso Sauce

Panettone

Frangelico Zabaglione | Sweet Balsamic Sauce