

NEW YEARS EVE 2021

ON ARRIVAL

Amuse bouche of cold tomato gazpacho soup, marinated olives & parmesan grissini

ENTRÉE

GAMBERI SALE E PEPE FRITTI

Lightly fried salt & pepper berry school prawns, pickled cucumber, lime & black garlic aioli

Or

PROSCIUTTO INSALATA

Salad of San Daniele prosciutto, buffalo mozzarella, apple & fig vincotto

Or

TORTELLINI DI QUAGLIA

Quail tortellini with wild forest mushrooms & quail broth

MAIN

MANZO ALLA GRIGLIA

200g Angus Pinnacle chargrilled beef striploin, potato galette & truffle butter

Or

PESCE ARROSTO AL POMODORO E BASILICO

Pan roasted pink snapper fillets, seared scallops, tomato & baby basil oil

Or

COLLO DI MAIALE CON PATATE E SALSA VERDE

Slow roast of Berkshire pork neck, potatoes, garlic & salsa verde

DESSERT

FONDENTE AL CIOCCOLATO

Self-saucing chocolate fondant, amaretto ice-cream & almond tuiles

Or

CANNOLI ALLA FRAGOLA

Strawberry mousse cigars, confit strawberries & balsamic pearls

Or

FORMAGGI

Imported Italian cheese board, muscatels, quince & house made lavosh

\$99.00pp

Chef de Cuisine - Tristan Hodge

Executive Chef - Jason Joannou

La Tratt

Inspired by the Silver Spoon