

Merry Christmas

2009

Menu

ENTREE

your choice of:

Prawn Cocktail

Plump prawns served on a bed of crisp lettuce, with mango and homemade seafood sauce.

Insalata di Pomodoro e Melanzana (v)

Tomato, Fresh Mozzarella and Eggplant served with a Basil and olive oil dressing.

Prosciutto e Melone

Parma Ham (prosciutto), Rockmelon and Honey Dew Melon served with a Balsamic Reduction.

MAIN COURSE

your choice of:

Petto di Pollo

Tender crispy skinned chicked breast, with a white wine and mushroom cream sauce. Served with homemade Fettuccini and steamed vegetables.

Gamberi Piccanti

King Prawns Sauteed in garlic, onion, capsicum, tomato and chilli (to your liking), served on a bed of rice.

Involtini di Arrosto

Tender individual beef roast filled with herbs served with a red wine ju, on a cauliflower mash with a medley of vegetables.

Cannelloni (v)

Pasta filled with spinach & ricotta cheese served with a light tomato & cheese sauce.

DESSERT

your choice of:

Cherry Cheesecake

Homemade chilled lemon cheesecake with a layer of rich dark chocolate, cherries and coconut. Served with a cherry brandy sauce and cream.

Tiramisu

Homemade, decadent, Italian coffee trifle. Served with cream.

La Casetta Cassata

Vanilla and chocolate icecream, sponge cake, nuts and glazed cherries. Served with cream.

COFFEE / TEA & Chocolates

Short Black, Black/White Cofee, Cappuccino, Latte or Black/White Tea

