

SAN LORENZO CHRISTMAS SET MENU



ENTREE - Your choice of

'Bresaola' Wagyu beef, truffled egg yolk emulsion, celeriac, rocket leaves (GF/DF)

'Kingfish crudo' St Germain cured, pickled rhubarb, lotus crisp (GF/DF)

'Gnocchi', homemade potato gnocchi, Chianti braised beef cheek ragu, herb gremolata

Seafood grigliata; grilled king prawn, battered scallop, lemongrass chilli dressing (GF)

'Verdura' Zucchini Flower, Cacio e Pepe filled, goats cheese croquette, burnt honey (V)

MAIN COURSE - Your choice of

Porterhouse steak, grass fed Angus MB4 collection 300g (GF)

Served with cauliflower florets, pea purée, green peppercorn sauce

'Duck Breast' Aylesbury cross duck, mandarin marmalade, sweet carrot purée, cherry jus (GF/DF)

'Porchetta' rotisserie cooked pork belly, split beans, rojo verde, shaved fennel (GF/DF)

Fish of the day - wait staff to advise

'Spaghetti' Prawn n Crab, cherry tomatoes, brandy, seafood bisque

'Risotto Verdura' wild garlic, spring peas, asparagus spears, pinenuts, stracciatella (GF/V/N)

SIDES - 13 each

Shoe-string fries (GF/DF)

Mixed leaves, shaved radish, citrus dressing (GF/DF/V)

Duck fat chat potatoes, rosemary, sea salt (GF/DF)

Dutch carrots, salt roasted heirloom carrots, caramel

lime labne (GF/V)

Shaved Cabbage Salad, grated parmesan, Prosecco dressing (GF/V)

DESSERT - Your choice of

'Tiramisu' classic Italian dessert, coffee-soaked sponge, mascarpone cream, cocoa

'Chocolate fondant' warm dark chocolate torte, molten centre, rum n raisin gelato

Strawberries n cream 'Tartufo', macerated strawberries, shortbread crumble

'Brûlée' Limoncello baked custard, torched caramel, sweet taralli

Cheese selection, with house made lavosh & quince paste

Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)

V - vegetarian

GF - gluten free

DF - dairy free

N - contains nuts