

NEW YEARS EVE

COURSE ONE

Your choice of

ARANCINI

Arborio rice with ham, peas, white wine, mozzarella & Parmesan cheese served with fresh tomato basil sauce

CALAMARI

Fried calamari served with chipotle aioli

SPRING ROLLS

Goat cheese, artichoke and roasted red pepper spring rolls served with an avocado chutney, smoked mustard aioli and balsamic reduction

COURSE TWO

Your choice of

SQUASH SOUP

Purée of squash and apple, spiced with curry, served with a walnut croquette and thyme infused Chambord Royale reduction

MEZZO CAESAR SALAD

Smoked pancetta, homemade Caesar dressing, crisp romaine, croutons and Parmesan cheese

CAPRESE

Cherry tomatoes, basil and fresh bocconcini cheese salad with chili spiced extra virgin olive oil, sea salt and basil pesto

COURSE THREE

Your choice of

POLLO FUNGHI

Pan seared chicken breast or veal scaloppini in a wild mushroom, white truffle cream sauce, served with daily accompaniments

LOBSTER PENNE

Penne noodles tossed with red onions, red peppers and black tiger shrimp in a brandy blush sauce crowned with a 6oz lobster tail

BEEF TENDERLOIN

Pan seared 'AAA' beef tenderloin with blue cheese cognac cream sauce, served with daily accompaniments. Add lobster tail for \$20.

STUFFED SALMON

Shrimp and crab stuffed salmon filet, served over mascarpone basmati rice accompanied by a limoncello saffron cream

COURSE FOUR

Your choice of

CHOCOLATE MOUSSE GANACHE

Layers of light chocolate sponge filled with chocolate mousse presented with a mezzo truffle

MEZZO TIRAMISU

Layered ladyfinger cookies with liquor and espresso flavoured mascarpone cheese and topped with chocolate

\$80 PER PERSON
plus taxes and gratuity