

# Christmas Day

## 25 December 2024

\$89 for 2 courses or \$99 for 3 courses

### antipasto

Seared tuna with pistachio crumb and ricotta cream

Beef Carpaccio with citrus coulis, rocket, toasted almonds and shaved parmesan

Hand made Burrata with zucchini veloute, confit tomatoes, balsamic reduction and crostini

Sizzling prawns with chilli, garlic, pancetta, bisque and crostini

#### Optional add on for antipasto

Focaccia with rosemary sea salt and EVO \$6

Fresh natural oyster with champagne vinaigrette \$5ea

### primo

Traditional seafood fregola pasta with prawns, calamari, Moreton Bay bugs, barramundi, mussels, fresh tomato and lobster bisque

200g Eye fillet tagliata with shaved parmesan and truffle oil on a bed of rocket

John Dory fillet with saffron potatoes, confit tomatoes and lobster bisque

Homemade fresh ricotta gnocchi with wild porcini and wild mushrooms and taleggio cheese

#### Sides for an additional \$6 pp

Insalata, endive lettuce, radicchio, shaved parmesan, honey and Dijon vinaigrette

Frites, fries with salt

### dolce

Traditional tiramisu with a special espresso martini infusion

Panettone served with Chantilly cream

Sardo frozen espresso martini with biscottini

Buon  
Natale

SARDO  
SORRENTO