



Sit Down Menu - Alternate Drop

(Choose 2 options from Mains and Dessert)

\$70.00 per head

ENTRÉE

- ✦ **Shared Antipasto and Cured Meats** – variety of traditional Monichino Italian dishes

MAINS

- ✦ **Pappardelle Salsiccia** – traditional piedmontese dish of pappardelle pasta in a rich pork and fennel sausage ragu with shaved pecorino
- ✦ **Sicilian Braised Chicken** – with olives, lemon sage and crispy new potatoes
- ✦ **Scotch Fillet** – served medium with potato roesti, sautéed cavolo nero and vino cotto
- ✦ **Crispy Skin Barramundi** – oven baked barramundi with spring vegetables, watercress, Salsa Verde and carrot puree
- ✦ **Roast Duck Breast** – served medium with parsnip cream, poached pear, confit eschallots and apera reduction
- ✦

DESSERT

- ✦ **Panacotta** – vanilla panacotta with salted caramel and fresh raspberries
- ✦ **Tiramisu** – classic coffee and marsala flavoured dessert of layered sponge fingers and marscapone cream
- ✦ **Semifreddo** – pistachio semifreddo with rose syrup, poached stone fruit and fresh mint
- ✦ **Zeppole** – traditional ricotta doughnuts serviced with a hazelnut ganache and fresh strawberries