

## *Starters*

Traditional Italian antipasti platter

Tasmanian rock oysters on ice with traditional condiments

Mosaic of foie gras with dried fruits and cranberry coulis

Timbale of crab with avocado mousse,  
accompanied by mango salsa and lemon zest dressing

Traditional Apulia burrata mozzarella cheese,  
served with vine-ripened cherry tomatoes, sea salt and oregano

Tartar of Angus beef tenderloin with quail eggs

Salad of yellow fin tuna, artichokes, olives and la ratte potatoes

Carpaccio of Australian beef tenderloin with arugula salad,  
shaved Parmesan cheese and balsamic vinaigrette

Cauliflower veloute

Wild forest mushroom soup

## *Main Courses*

Aquarello risotto with black Piedmont truffles

Braised oxtail-foie gras cannelloni with baby spinach  
and Parmesan cheese cream

Homemade green pea-potato gnocchi with prawns and saffron

Homemade linguine with finest selection of seafood,  
Italian parsley and garlic-olive oil glaze

Orecchiette pasta with a ragout of venison, bacon and pecorino cheese

Squid ink Tagliatelle with carbonara sauce

Roasted barramundi with sauteed potatoes and braised fennel

Fresh grilled yellow fin tuna, arrabbiata style

Norwegian Salmon with spring vegetables, clams and saffron-fennel broth

Australian grain-fed Angus beef tenderloin with pan-fried foie gras

Roasted rack of lamb with provencale ratatouille and herb jus

Tuscan free range pork loin, served with boulangere potatoes,  
braised shallots and crispy skin

# *Dessert Buffet*

## *Miniatures*

Crème caramel  
Panna cotta  
Tiramisu  
Mirabelle plum with Riesling  
Raspberry tart

## *Tartes and cakes*

Apple tart with frangipane  
Chocolate caramel tart  
Ricotta cheese tart with berries

## *Warm delights*

Rice pudding with candied fruits and hot cherries  
Bread and butter pudding with peach liquor

## *Ice cream and sorbets*

Dark chocolate  
Mango  
Strawberry