



Christmas Lunch 2019

STARTER: PROSCIUTTO, MELONE E PESCHE

San Daniele Prosciutto served with fresh Melon, Caramelized Peaches and Balsamic Grapes Reduction

ENTREE CHOICE OF RAVIOLO BURRATA ED ASPARAGI

Homemade Raviolo Filled with Burrata cheese served on Asparagus Cream
Or

CARPACCIO DI POLPO

N. QLD Octopus Carpaccio with Fennel, Pomegranate and Citrus Vinaigrette

MAIN CHOICE OF RISOTTO ZUCCA E ZUCCHINI

Risotto with Zucchini, Yellow Squash and Spinach Leaves
Or

AGNELLO AL VINO ROSSO

Slow cooked Rump of Lamb, Potato Dauphinoise, Brussels Sprouts and Spiced Red Wine Jus
Or

GOLDBAND SNAPPER AI SEMI DI PAPAVERO

Poppy Seed sealed Goldband Snapper served with Leeks, Cauliflower Puree, Blue Cheese, Golden Raisin and Truffle Oil

DESSERT: PARFAIT ALL'ARANCIA CAMELLATA

Crème Parfait, Burnt Orange & Grand Marnier

Set Menu \$139 per person

MENU UP TO THE AGE OF 12 FOR \$50

Full payment required at the time of reservation

P. 07 3868 2011

E. events@gustodagianni.com

W. www.gustodagianni.com

