

New Years Eve 2019 - Early-bird Menu \$95

On arrival...

N.V. TAP. Prosecco, Veneto, Italy

Crostino with ginger smoked salmon and its roe, soy beans, pomegranate and avocado

Optional additional starter...

Rock oysters, natural with lemon, Shoalhaven River, NSW - ½ dozen 27 dozen 48

Entrée...

Saffron Pappardelle with wet-roasted rabbit from the Shire of Murrindindi, pancetta,
Morel mushrooms, Foie Gras, tarragon and grained mustard

or

Tuna 'Inacidito' with crushed peas & broad beans, chive flower cream, heirloom radish, fig leaf oil,
lemon gel and nasturtium

or

Insalata of nectarines, Stracciatella cheese, toasted hazelnuts, pickled red grapes, plum powder,
red vein sorrel & elk with a drop of good aged balsamic vinegar

Add 'crudo' of Hervey Bay scallops in a herb and citrus dressing 12

Main Course...

'Hemingway's Remedy Risotto' ... from the luxurious Gritti Palace, where Ernest always occupied the same seat. This recipe hung above that seat for many years. It's said that he self-prescribed this risotto to help alleviate pain from the injuries he sustained in two air crashes in Africa in the early 1950s. His original recipe used scampi, here we are using Skull Island Prawns from the Gulf of Carpentaria.

Risotto of Skull Island prawns, prawn brodo with Cognac, parsley and
Cape Schanck extra virgin olive oil

or

'Inspired by the spice route from Venice to North Africa'; slow-cooked short rib of beef with orange &
cardamom and a salad of fregola with barberries, red onion, almonds and coriander

or

Great Ocean Road Aylesbury duck breast, confit leg 'crocchetta', house-made duck 'prosciutto',
sour cherry, red cabbage with five spice and Summer squash

or

Hand-folded wild nettle Tortellini of eggplant, ricotta, smoked Caciocavallo cheese & oregano with
butternut pumpkin, pinenut burnt butter and apple vinegar

Dessert & Cheese...

Venetian 'Pavlova' with Pandoro (Veronese Christmas cake) in Grappa, vanilla custard, berries, malted
milk crumb, Chantilly cream, bramble gel and meringue

or

Osteria alle Testiere's iconic pistachio cake simply served with whipped vanilla mascarpone, pistachio
gelato and 'crema dolce al lampone caldo' (sweet hot raspberry sauce)

or

Formaggio (2) - cave-ripened Tallegio and Capra affinato in 'foglie di noce' (goat's cheese wrapped in
walnut leaves) served with quince 'preserva' and pane di musica

To finish...

'Baci in Gondola' - little hand-made meringue & chocolate kisses