

paddington art prize lunch

saturday 16 november 2019

\$130 per head food & wine

antipasto

to share

braised baby octopus and potatoes
caprese salad of buffalo mozzarella & heirloom tomatoes
black pasta rotolo with mascarpone & ocean trout
pork cacciatore & italian mortadella with pickled sweet peppers

pasta

individual

gnocchi con ragú d'agnello
home made potato gnocchi with spring lamb
shoulder ragú, fresh goats cheese, peas & mint

main

alternate service

pesce inzimino

snapper fillets roasted ligurian style with
silverbeet, pinenuts, sultanas & cuttlefish

involtini di pollo

organic tasmanian chicken involtini stuffed
with pistachios on seasonal vegetables

*hand cut potatoes fried with roasted garlic & rosemary salt
mixed leaf salad*

dessert

individual

cannoli

ricotta and white chocolate cannoli with salted caramel

vino

prosecco
pinot grigio
chianti