



Paesano Christmas Day Menu

\$99 Adult and \$25 Child

(11am – 1.30pm)

From the Ocean

Wild chilled tiger prawns
New Zealand green lip mussels with balsamic vinaigrette, dill, and parsley
Harvey Bay scallop ceviche
Blue swimmer crab with sweet chilli sauce
Coffin Bay South Australia oysters
Cloudy Bay omega clams

Cold Selection

Beef carpaccio with truffle mayo and parmesan crisp
Traditional smoked salmon with capers and horseradish cream
Pork and chicken terrine with port wine sauce
Italian marinated duck breast with balsamic miso dressing
Quinoa salad with avocado puree, lemon dressing, and mandarin orange
Salmon nicoise salad with quail eggs
Caesar salad – make your own
Assorted sushi rolls (Option)

Selection of Charcuterie/Anti Pasti

Prosciutto parma galloni, sopressa salami, bresaola, mortadella ham, Italian olives, grilled artichoke, semi dried tomato, grilled pumpkin, onion pickle, capers, and gherkins.

Selection of Cheese

Double brie cheese, dynasty blue, vintage cheddar, provolgne, marinated bocconcini, marinated feta, red capsicum stuffed with cheese. Choices of condiments and jams: quince paste, fig and ginger jam, berry compote, truffle honey, tomato relish, apricot compote, fresh grapes, Italian grissini.

Carvery

Christmas glazed ham, roasted turkey with sage, thyme and parsley roasted grass fed beef ribeye.

Side Dish

Italian grilled vegetables, lemon honey glazed carrots, Yorkshire pudding, english dijon mustard, cranberry sauce, apple sauce, tomato relish, salsa verde sauce.

Live Cooking Section

Choices of homemade pastas and sauces: fettuccini, potato or pumpkin gnocchi, spaghetti, beef ragu sauce, creamy mushroom sauce, and Frank's sauce.

Fried Foods and Pizza

Pollo Paesano pizza, Italian capricciosa, pulled pork brioche, potato wedges, arancini, Italian fried chicken wings, calamari rings.

Chef's Special

Morton bay bug lobster with garlic and butter
Marinated pesto salmon fillet with citrus mustard sauce
Traditional Italian homemade lasagna
Homemade spinach ricotta cannelloni
Our very own Franco seafood risotto
Roasted kipfler potatoes
Pumpkin sage ravioli with saffron cream sauce
Asparagus and beans with sun dried tomato and roasted almonds
Grilled beef rump with jus and caramelised onion
Italian chicken involtini

Soup and Breads

Lobster bisque soup popcorn
With grated parmesan, croutons, Italian garlic focaccia.

Our Desserts

Chocolate mousse, fruit jelly, panacotta, strawberry cheesecake, chocolate mousse cake, mix berry summer pudding, apple mousse cake, black forest cake, christmas log cake, choux buns, chocolate tart, nonna Clara tiramisu, passion fruit mousse cake.

Selection of Fruits and Macaroons

Watermelon, strawberry, pineapple, passion fruit, cherry, macaroons.

Chocolate Fountain

Two flavours of cascading chocolate, dark and white.

Selection of Ice Creams