



12pm-5pm
Thursday 25/12

BOTTICELLI RISTORANTE
CHRISTMAS
LUNCH

\$250_{PP}
**50% deposit
to book*

FIRST COURSE

Choice of

Prawn & Salmon Tartare

Freshly cured with a lemon dressing

Burrata

Burrata cheese, Roma tomato, basil,
fresh rocket, extra virgin olive oil

SECOND COURSE

Crab Tortelli Pasta

Filled seafood & crab pasta
served in a lemon, garlic &
butter sauce with cream

PALATE REFRESHER

Lemon Sorbet

THIRD COURSE

Choice of

Twice Cooked Half Duck

Glazed with peppered Campari & orange
sauce, on a bed of crushed potatoes,
seasonal greens & sliced orange

Eye Fillet Steak

Served with rucola salad & french
fries. Choice of sauces -
Red wine jus, Peppercorn, Garlic
butter, Mushroom & truffle

Barramundi

Chargrilled crispy skin fillet, with a
lemon & white wine or chilli &
garlic sauce. Served with a mixed
garden salad & side of french fries

DESSERT

Italian Panettone
Christmas Pudding with brandy butter sauce
Tea / Coffee