

## APPETIZER

### **BABY ARUGULA AND BIBB SALAD**

Lemon Vinaigrette, heirloom cherry tomato, shaved grana padano

## MAIN COURSE

Choice of:

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes and red wine jus

### **PAN ROASTED POTATO GNOCCHI**

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn, roasted sweet peppers, peas, spring onion, truffle essence, roasted garlic cream and fine Parmesan

### **SEAFOOD ANGEL HAIR AGLIO E OLIO**

Grilled nova scotia lobster tail, prawns, scallops, calamari, tomato concasse and scallions

### **CASARECCE AMATRICIANA**

Thinly sliced guanciale, fresh chillies and tomato sugo

## DESSERT

### **DESSERT DUO**

Chef's daily creation

First Name:

Last Name:

*(Please Print)*

## APPETIZER

BABY ARUGULA AND BIBB SALAD

## MAIN COURSE

Choice of:

CRACKLING OVEN ROASTED CHICKEN

PAN ROASTED POTATO GNOCCHI

SEAFOOD ANGEL HAIR AGLIO E OLIO

CASARECCE AMATRICIANA

## DESSERT

DESSERT DUO

## COFFEE SERVICE

Choice of:

AMERICANO

D. AMERICANO

TEA - REGULAR

HERBAL: \_\_\_\_\_

CAPPUCCINO

D. CAPPUCCINO

LATTE

D. LATTE

ESPRESSO

D. ESPRESSO