



\$65 CHRISTMAS MENU

INDIVIDUAL STARTER

BEEF CARPACCIO

Raw eye fillet, mushroom chips, rocket, olive oil, sea salt

SALMON CROQUETTES,

Atlantic salmon, potato, fennel with lemon aioli

GNOCCHI GORGONZOLA

Home- made dumplings in a gorgonzola cheese and cream sauce

Soprano's home made Italian bread

MAIN COURSE

SIRLOIN

100 day aged Gin Gin sirloin steak, potato mash, broccolini, red wine jus

PESCE

Grilled WA snapper, shaved fennel, cherry tomato, orange and rocket salad, lemon butter sauce

SALTIMBOCCA ALLA ROMANA (gf)

Grilled chicken breast fillet wrapped with prosciutto and sage, brown nut butter sauce, green beans and wood-fired potatoes

PORK SHOULDER RIBS

Slow braised then wood-fired with Italian coleslaw and hand cut chips

RISOTTO (gf)

Porcini and forest mushroom risotto, truffle oil and shaved pecorino

DOLCE

SELECT FROM

Tiramisu

White Christmas panna cotta passion fruit sauce

Christmas pudding with brandied custard

INCLUDING

Coffee or Tea



\$55 CHRISTMAS MENU

SHARED BOARDS

ANTIPASTO and PIZZA BIANCA

Prosciutto, cured Italian salami, calamari, char-grilled polenta, arancini, marinated olives, feta, pizza slices with extra virgin olive oil, garlic, sea salt

MAIN COURSE

SELECT FROM

SCALOPPINE

Pan cooked veal medallions in a tomato, olive and chilli sugo with seasonal vegetables

PESCE

Grilled WA snapper, shaved fennel, orange, rocket and cherry tomato salad, lemon butter sauce

PORK SHOULDER RIBS

Wood-fired and roasted served with Italian coleslaw, and hand cut chips.

GNOCCHI GORGONZOLA

Home- made dumplings in a gorgonzola cheese and cream sauce

WOOD-FIRED PIZZA

SELECT FROM

Tiger Prawns, mussels, calamari, mozzarella and fresh tomato sugo

Cacciatore, bacon, mozzarella, olives, porcini mushrooms

Gorgonzola. Pear, walnuts, rocket balsamic glaze

DESSERT

SELECT FROM

Tiramisu with poached maracino cherries

White Christmas panna cotta passion fruit sauce

Christmas pudding brandied custard

INCLUDING

Coffee or tea



\$45 CHRISTMAS MENU

SHARED BOARDS

ARANCINI, BRUSCHETTA DI POMODORO AND WOOD-FIRED ITALIAN SALAMI.

Porcini filled Arancini balls,

Italian bread topped with tomato, red onion, sea salt, EVO

Cured Italian salami

MAIN COURSE

SELECT FROM

COTOLETTA

Pan cooked crumbed veal served with a continental salad

RAVIOLI GORGONZOLA

Pumpkin and fetta filled ravioli, creamy gorgonzola and pink peppercorn sauce

SMOKED CHICKEN CAESAR SALAD

Smoked chicken breast fillet on a traditional caesar salad

CALAMARI

Local squid rolled in Soprano's special seasoning, fried served with a continental salad.

WOOD-FIRED PIZZA

SELECT FROM

Tiger Prawns, mussels, calamari, mozzarella and fresh tomato sugo

Cacciatore, bacon, mozzarella, olives, porcini mushrooms

Gorgonzola. Pear, walnuts, rocket balsamic glaze

INCLUSIVE

Rosemary and sea salt chips.