



WELCOME TO CAESARS RESTAURANT



\$95 three course with coffee

PRIMI PIATTI

Insalata di Calamari

Lemon peppered calamari served cold atop a fresh coriander, rocket and watercress salad with fresh mango and dressed with a sweet chilli and balsamic vinegarete.

Tortiglioni di Coniglio e Tartufi

Homemade pasta filled with a wild rabbit, porcini mushroom & potato farce resting on an intense truffled rabbit broth topped with shavings of parmigiano.

Costoletta di Agnello

Gippsland lamb cutlets marinated in sumac spices, semidried tomatoes & basil grilled medium on savoury rice timbale, drizzled with lemon vincotto & topped with coriander & mint yogurt.

Rotolo di Peperoni

Roasted rolled red capsicum layered with eggplant, ricotta cheese & olive tapenade served cold on a garlic crostini drizzled with fig vincotto.

PIATTI PRINCIPALE

Involtini Tacchino

Herb crusted turkey breast filled with cotecchino pork sausage, chestnut & mustard fruit farce baked on an asiago cheese & potato gratin with apple cider jus.

Collo di Maiale

'Bangalow' sweet pork scotch fillet grilled with a fresh sage & shallot crust on a Roma tomato, basil & onion pie with Cumberland sauce (orange, red current, ginger & port).

Filetto di Merlango

King George Whiting partially boned & filled with a dill & seafood mousse baked on capanata vegetables with preserved lemon fish sauce.

Pizzoccheri

Handmade Artisan buckwheat & semolina pasta tossed with fresh asparagus spears, cubed potato, caramelised onion, garlic, chilli & extra virgin olive oil topped with shaved parmigiano.

DOLCE

Pesca al Forno con Amaretti

Victorian peaches baked with Amaretto crumbs, topped with mascarpone cheese cream served on a wild raspberry puree & in house burnt honey & cinnamon icecream.

Fonduta di Cioccolato

Warm rich Belgium chocolate fondue with skewers of fresh strawberries, banana, kiwi fruit & rockmelon served with almond biscotti fingers.

Cannoli della Casa

Homemade crispy pastry shells, one filled with glazed fruit & ricotta, the other with rich chocolate custard on a pistaccio nut anglaise, garnished with spun sugar strands.

MERRY CHRISTMAS FROM ALL THE STAFF AT CAESARS