

CHRISTMAS LUNCH

\$190 Set Menu

Entrée

Swordfish crudo, fennel,
cucumber and green apple broth,
mint, caviar

or

Seared veal fillet, polenta taragna,
nullaki, flame mushroom,
smoked pepper

First Course

Black ink ravioli alla pescatora,
seafood marinara sauce

Second Course

Red emperor, silverbeet, chickpeas,
Taggiasche olives, roasted garlic,
pinot grigio sauce

or

Beef fillet, potatoes, white summer
onion purée, guanciale, porcini
demi glace

Dessert

Christmas Montebianco, hazelnut
meringue, chestnut ice cream

or

Lemon and meringue semi freddo,
pistachio, raspberry

MODO·MIO
CUCINA ITALIANA

(V) Vegetarian

Surcharge of 10% applies on Public Holidays

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

CHRISTMAS DINNER

\$100 Set Menu

Entrée

Swordfish crudo, fennel,
cucumber and green apple broth,
mint, caviar

or

Seared veal fillet, polenta taragna,
nullaki, flame mushroom,
smoked pepper

Main

Black ink ravioli alla pescatora,
seafood marinara sauce

or

Red emperor, silverbeet, chickpeas,
Taggiasche olives, roasted garlic,
pinot grigio sauce

or

Beef fillet, potatoes, white summer
onion purée, guanciale, porcini
demi glace

Dessert

Christmas Montebianco, hazelnut
meringue, chestnut ice cream

or

Lemon and meringue semi freddo,
pistachio, raspberry

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