



# Celebrate New Years Eve on the Hobart Waterfront 2018

## **on arrival**

Marinated warmed olives, balsamic and olive oil dipping sauce and Tasmanian dukkah served with our homemade bread

## **entree**

Capesante con Peperonata e Aioli

Lightly pan fried Tasmanian scallops served with a sweet peperonata and chilli lime aioli

or

Harbour Lights Antipasto

Chefs choice of Italian cured meats, selected cheeses, marinated vegetables and olives

## **main**

Salmone con Salsa di Limone, Capperi e Aneto

Crispy skinned Tasmanian Atlantic Salmon drizzled with a creamy lemon, dill and caper sauce

or

Saltimbocca di Vitello

Thin slices of veal topped with sage and prosciutto and lightly sautéed with a butter white wine sauce

or

Pollo Galliano e Mango

Lightly pan fried chicken fillets cooked with mango, almond flakes, Galliano and cream

all mains served with grilled asparagus and crispy pan roasted rosemary and garlic potatoes

## **dessert**

Alternate serves of our signature desserts:

Mary's Tiramisu

Our home made Italian style tiramisu is a beautiful light dessert of savoiardi biscuits dipped in a coffee and liqueur blend, layered through a luscious and airy mixture of mascarpone and liqueur and topped with dark cocoa and shavings of indulgent chocolate, served with cream and savoiardi

Vanilla Bean Panna Cotta

Our home made panna cotta or "cooked cream" in Italian, is a delicate, silky smooth dessert studded with delicious vanilla beans and topped with fragrant rose-scented raspberries

## **to finish**

Your choice of coffee from our extensive espresso menu or leaf tea

## **price**

\$95 per person

Once availability is confirmed, full payment is required to secure your reservation. Sorry, no refund will be issued for cancellation. Price is not subject to any discount voucher card or offers. No BYO with this menu