

Hot entrees:

Focaccia: Pour brine over focaccia and heat in pre-heated oven on an aluminium tray at 180° for 4-5 minutes, remove from oven and coat with herb oil provided. Stracciatella served on the side.

Arancini: Warm in pre-heated oven for 8 mins at 180°, serve with truffle aioli

Ascolana Olives: Re-heat in pre-heated oven for 8 mins at 180°, serve with olive aioli

Eggplant Crochette: Re-heat in pre-heated oven for 8 mins at 180°, serve with basil pesto, eggplant puree & tomato coulis

Mussels: Finish mussels in a pre-heated oven (use the Grill Function if available) for 4 mins at 180°, ensure the mussels are crispy on top

Prawns: Heat prawns in a pre-heated oven at 180° for 8 mins. Dress radicchio with balsamic vinegar reduction & spread across serving plate. Lay prawns on top of radicchio

Cold Entrees:

Marinated Olives: Ready to serve

Parmigiano Reggiano: Ready to serve

Oyster: with a sharp knife detach the oyster abductor from the shell, garnish with pear and lime dressing provided

Salumi: Peel salumi from plastic film and serve on a plate or board with grissini & lavosh

Buffalo Mozzarella (Aperitivo menu only): open bag of mozzarella & drain off excess brine, break mozzarella in half and dress with extra virgin olive oil, salt & pepper to taste

Jumbo Buffalo Mozzarella (Signature Winter Menu): open bag of mozzarella & drain off the excess brine.

Warm beetroot puree and baby beets for 30 seconds in microwave. Spread warmed puree across serving plate and place jumbo mozzarella on top. Garnish with baby beetroot, fried caper & pickled dill. Drizzle with extra virgin olive oil to finish

Smoked Salmon: (serve at room temp) Spread the saffron sauce across the bottom of the plate, garnish with black salsify pieces. Peel salmon from film and place on top of salsify, finish with Jerusalem artichokes chips and parsley cress

Pasta

Casarecce: Bring a medium to large pot of salted water to the boil, gently add pasta & cook for 8-10 mins.

In the meantime, warm up the arrabbiata sauce in a frying pan, add the Moreton Bay Bugs. Once the sauce has boiled remove the bugs and place to the side.

Leave the frying pan on low heat, ready to add the pasta when cooked.

Once the pasta is cooked, strain from the water and toss through the arrabbiata sauce to obtain a velvet consistency, add rocket and remove from the heat. Fold the pasta until the rocket is fully incorporated and transfer to serving plate or bowl.

Place the bugs on top of the pasta

Gnocchi: Bring a large pot of salted water to the boil.

In the meantime, warm the sausage ragu in a large frypan, add a touch of water to the ragu and remember to keep stirring.

Once the water has boiled add the gnocchi into the pot, when the gnocchi have risen to the top of the water (leave them in for an extra minute).

Once removed from the water add gnocchi into the frypan with the sausage ragu, stirring gently to coat the gnocchi – Remove from heat once coated & add grated parmesan.

Warm the braised radicchio in microwave for 30 secs, Place at the bottom of the serving plate/bowl, Pour gnocchi on top of radicchio and top with gorgonzola crumble

Pappardelle: Warm up beef & pork ragu in a large frypan over medium heat.

Place pappardelle pasta in a medium pot of boiling salted water for around 5 minutes. Once cooked strain the pasta into the frypan with the ragu and gently combine the pasta into the warm ragu.

Add a touch of cooking water to the pan, to achieve a smooth velvet consistency, remove from heat and add some parmesan cheese, parsley & olive oil.

Mains:

Duck: Place duck & mushroom into a preheated oven at 180° for 12 mins. Warm the chestnut puree in microwave for 30 secs, then heat the silverbeet and jus for 30 secs each also.

Spread chestnut puree across the base of the serving plate, add mushroom and silverbeet, then the duck. Finish by pouring duck jus over the duck.

Veal Cotoletta: Warm cotoletta in a pre-heated oven at 180°, preferably on a wire rack for 8 – 10 mins. Season with sea salt. Mix the apple and savoy cabbage together and dress, serve on side of Cotoletta

Sides:

Carrots: Spread carrot hummus at room temperature across the serving plate. Empty carrots from bag into a pot of boiling water for 1 minute **or** heat in a preheated oven at 180° for 3 mins. Place carrots on top of puree, garnish with feta cheese and shaved almonds.

Seasonal Green Vegetables:

Remove plastic lid from packaging.

Either - place greens in oven for 6 mins at 170°

or heat in microwave for 2 mins on high

(Pls note cardboard packaging is both microwave & oven safe)

Mash Potato: Warm the mash in a saucepan over low heat, stir regularly until the mash has warmed through.

Dessert:

Cannoli: Fill the cannoli shell with the ricotta provided from one end to the other

Chocolate Pudding: Remove Plastic from container, place in pre-heated oven at 185° for 10 – 12 minutes, serve with caramel sauce

Tiramisu: Ready to serve

Hazelnut Chocolate Mousse: Ready to serve