

Xmas Menu

**Artisan breads,
butter, olive oil,
to share on arrival.**

1st Course

Antipasto e Cicchetti

An antipasto & Italian snacks plate.
Choose from:

Meat & snacks

Prosciutto, bresaola, ham off the bone,
w/ pear, parmesan, & rocket salad.
Snacks of chorizo arancini, mac &
cheese croquette, and chicken skewer.

Seafood & snacks

Cured salmon, chilled prawns, oysters,
w/ fennel, orange, and radicchio salad.
Snacks of prawn arancini, lime pepper
squid, panko crumbed prawn.

Vegetables & snacks

Char-grilled & marinated vegetables,
olives, cherry tomatoes, w/ a salad of
watermelon, fetta, & mint. Snacks of
vegetable spring roll, halloumi chips,
and vegetable skewer.

Main Course

Choose from:

Christmas Roast (AGF)

Pork loin, turkey breast, pumpkin puree,
steamed greens, rich gravy, cranberry
sauce

Char-grilled porterhouse (medium) + Brisket Pie

Roasted sweet potato, cinnamon butter,
red wine jus

Tasmanian Salmon fillet (AGF)

Oven Baked, asparagus, snow peas,
pea veloute, pea shoots

Jumbo Mushroom Ravioli (v)

Roasted vine cherry tomatoes,
parmesan emulsion, baby herbs

Your main meals will include accompanying
sides to share for the table:

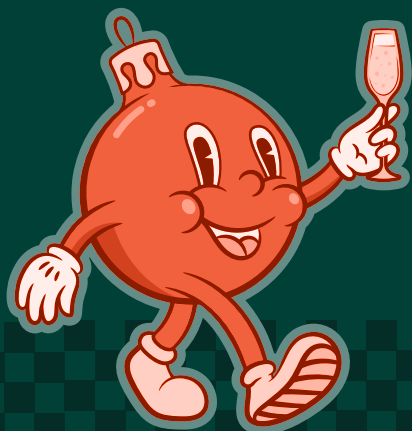
Potato bravas w/ lemon, thyme, & olive oil
Summer garden salad

Desserts

Grazing desserts platter to share

Chocolate topped profiteroles, Christmas
pudding truffles, macarons, assorted bite
size cakes, tortes, biscotti, and slices,
w/ summer fruits, & gourmet petit fours

Note: some items on this platter contain nuts, so please
advise our staff if anyone has dietary or allergen
concerns, as the kitchen can happily accommodate.

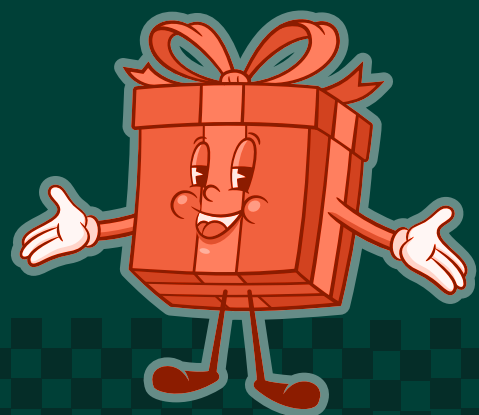


Castello's

Pricing

Christmas day

Adults	\$125
Children - 12-15	\$70
(choose from adults menu)	
Children - 4-11 (specialty kids menu)	\$35
3 & under	Free



Castello's