

# Julio's



## Set Menu

2 courses \$50 per head

3 courses \$60 per head

## Choose 3 Entrée

**Chicken Polpette** - Free range chicken, & pistachios meatballs, paprika & parmesan

**Gamberoni** - Spicy king prawns, pickled red cabbage, chilli & tomato jam

**Rocket & Pear Salad** - Shaved parmesan, fennel, EVOO, balsamic cream (V/GF)

**Arancini** - Mushrooms, spinach, feta, truffle & parmesan (V)

**Buffalo mozzarella** - buffalo mozzarella, vignarola, sweet pea emulsion, prosciutto di parma

**Capesante** - Atlantic scallops, celeriac puree, compressed green apples, hazelnuts

## Shared Entree

Selection of artisan cold cuts & italian cheeses, ciabatta

Focaccia with red pesto (V)

Arancini (V)

Polpette

## Choose 3 Main

**Risotto** - Bisque, prawns, buffalo mozzarella, lemon (GF)

**Ravioli** - Hand made fresh pasta, black onyx beef cheek, truffle butter, hazelnuts

**WA Lamb** - Braised in EVOO, artichoke, chickpea puree, rocket, chili & pistachios (GF)

**Girelle** - Fresh baked pasta, rolled with zucchini, sweet pea, mix capsicum & pesto (V)

**Grass Fed WA Scotch fillet** - With baked potatoes and gremolata (GF)

**Tasmanian Salmon** - 4 cheeses sauce, vegetables giardiniera, tapenade (GF)

## Choose 2 Per Finire

**Limone** - Lemon curd, oat crumble, lemon sorbet, berries macedonia

**Tiramisu** - Chestnuts & mascarpone cream, dolce di latte, raisin bread, coffee

**Cassata** - Sicilian semifreddo, ricotta, chocolate, pistachio, orange fruit gel

**Panna Cotta** - Caramelized white chocolate, red fruit & port coulis, black pepper (GF)

