ANTICA

Lunar New Year Reunion Banquet

$149pp | Minimum of 4+ Guests

TO START

CAMPANA ROLLS evoo, aged balsamic *gfo*
OLIVES mixed gf
SYDNEY ROCK OYSTERS natural, raspberry prosecco vinaigrette (2pp) *gf*

ANTIPASTI

SCALLOP japanese hokkadio scallops, parsnip creme, tomato concassé, chives, crispy pancetta, nduja oil (1pp) *gf*
TONNO CRUDO
seared yellowfin tuna, pistachio, sicilian green olives, lemon oil, samphire gf

PASTA

LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto *gfo*

+ $240 upgrade to Linguine Lobster (Pre-Ordered Online)
LINGUINE LOBSTER live W.A Rock Lobster, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto *gfo*
Served with Crustacean Butter for the Lobster

SECONDI

ANATRA whole deboned duck, rolled & filled with apricot, orange zest, rosemary, crispy skin, plum sauce, pinenut & zucchini agrodolce

BROCCOLINI salsa verde, pecorino *gf, v*

ROAST POTATOES garlic, sea salt *gf, v*
CAVOLO NERO tuscan cabbage, pancetta, garlic, onion gf

1.65% card charge applies
10% service charge applies to public holidays