

NYE

Sassi LA CUCINA + BAR

2019

ON ARRIVAL

Campari Spritz or Peroni Nastro Azzuro
or glass of Chandon NV Brut Rose

ASSAGINI

KINGFISH CARPACCIO finely sliced fish dressed with pomegranate,
pink peppercorn, jalapeno, extra virgin olive oil

PRIMI

CANNELLONI house made pasta with smoked Red Emperor, variety of exotic
mushrooms, salmon caviar, light wine and cream sauce

SECONDI

PESCE IN CARTOCCIO reef fish cooked in Carta Fata (transparent paper)
in Sicilian style with fennel, orange, green olives, capers, pistachio, herbs

OR

BISTECCA E FUNGHI prime Black Angus fillet with a variety of mushrooms, fresh green
peppercorn and cognac sauce, seasonal greens

Main course served with

PATATE FRITTI crisp fried potato with rosemary and garlic

DOLCI

BABÀ AL RUM traditional Italian Rum Baba served with Chantilly Cream and berries

OR

TORTA AL CIOCCOLATO rich dark chocolate tart with fesh cream and berry coulis

PLEASE NOTE

ALL SEATING IS AT 7.30 ONLY

Seats will be allocated according to weather conditions, preference for indoors with
air conditioning or outdoors al fresco and first bookings will have first consideration.

**CANCELLATIONS FROM THE 21ST - 28TH DEC WILL INCUR A \$50PP CANCELLATION FEE.
CANCELLATIONS FROM THE 29TH - 31ST DEC WILL INCUR A FULL CHARGE OF \$180PP.**

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Vegetarian options are available on request

Buon Anno
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