



Christmas Day Lunch

Thursday 25 December 2014

**FOUR COURSE
MENU
ATTACHED BELOW**

candelori's

BOOKING FORM

Booking name:	First: _____ Surname: _____
Contact Phone Number:	
Contact Email:	
Booking Date:	Thursday 25 December 2014
Booking Time:	<input type="checkbox"/> 11.30 <input type="checkbox"/> 1.00 <input type="checkbox"/> 12.00 <input type="checkbox"/> 1.30
Guest Numbers:	Adults: _____ @\$150 pp; Children (under 13yo): _____ @\$75 pp TOTAL: \$ _____
Dietary requirements or special requests	
Authorisation	To confirm my reservation as listed above, I am paying Candelori's the amount of \$150 per adult and \$75 per child (under 13yo) according to the numbers nominated above to a total of \$ _____ The payment I am choosing is:
<input type="checkbox"/> Electronic Transfer	Account Name: Candelori Group Pty Ltd Bank: NAB BSB Number: 082-343 Account Number: 13-922-8886 (Please write your reservation name as a reference and email the remittance to events@candeloris.com.au so we are able to confirm receipt of the deposit)
<input type="checkbox"/> Credit Card	Credit card: <input type="checkbox"/> Visa <input type="checkbox"/> MasterCard <input type="checkbox"/> Amex Credit card number: _____ Expiry date: ____ / ____ CCV Number: _____ Name on the card: _____ Signature: _____
<input type="checkbox"/> Cash	Paid cash onsite in person, at time of booking
Terms and Conditions	<ol style="list-style-type: none"> All reservations require prepayment to confirm the reservation. If paying by EFT, the booking will not be confirmed until funds have cleared. There will be no refunds for cancellations within 14 days of the reservation. Menu subject to change without notice according to availability and season.

Please scan and email completed form to events@candeloris.com.au or fax to (02) 9729 1500



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STUZZICHINI

rosemary pizzetta | **bruschetta pizzetta** | **bufala pizzetta** | **woodfired grissini**

PRIMI

handmade squid ink tagliolini | *broccolini, tiger prawns, smoked pancetta, pinot grigio wine*

antipasto di bufala, rucola e prosciutto | *bufala, rocket & san daniele prosciutto*

sydney rock oysters & hervey bay king prawns | *served with a red wine shallot vinaigrette*

baked figs & prosciutto | *locally sourced figs baked with mascarpone & gorgonzola*

ravioli di mare | *handmade ravioli filled with lobster, prawn and crab; pan-braised with burnt butter, sage & grated bottarga*

salt & pepper soft shell mud crab | *served with long chillies, shallots and lemon and lime aioli*

tempura zucchini flowers | *filled with ricotta & spinach*

garlic prawns hot pot | *basil, tomato, garlic and chilli; served sizzling in a cast iron pot*

SECONDI

rotollo di pollo tagliata | *chicken breast envelope of tiger prawns, baby spinach, bufala; pan finished with seeded mustard, e.v. olive oil & served on a risotto of rocket & parmesan*

snapper fillet in cartoccio | *snapper fillet baked with baby clams, fennel, peas & cinzano bianco vermouth*

lobster tail and tiger prawn hot pot | *with pomodoro, garlic, chilli & e.v. olive oil*

baked rabbit | *with Spanish onions, roasted capsicums and rosemary potatoes*

chargrilled rib-eye on the bone | *550g black angus dry-aged for 29 days, finished with roasted garlic, rosemary, e.v. olive oil; served with a seeded mustard vinaigrette*

woodfired porchetta | *rolled pork middles baked for 4 hours in our woodfired oven with rosemary, sea salt, e.v. olive oil & garlic.*





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DOLCI

bombolini | *warm ricotta and lemon doughnuts with honey, pistachios & vanilla bean gelato*

ferrero rocher sbagliato | *chocolate mousse, caramelised hazelnuts, chocolate brownie, fior di latte gelato & hazelnut twirl*

tiramisu | *layered savoiardi biscotti soaked in espresso, vecchia romagna brandy & sugar with mascarpone and shaved dark chocolate*

mango con zambaglione freddo | *fresh mangoes, cold zambaglione & Galliano liqueur*

COFFEE

all \$4.00

espresso

double espresso

long black

macchiato

long macchiato

mocha

cappuccino

caffè latte

hot chocolate

flat white

TEA

all \$5.00

english breakfast

earl gray

camomile

peppermint

green

Please ask our waitstaff about our selection of amaro and liqueurs





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CHILDREN'S MENU

Choose an entrée, main & sweet

PRIMI

gnocchi al pomodoro | *handmade potato dumplings, fresh basil & tomato*

spaghetti alla chitarra con polpette | *handmade long spaghetti, tomato & chicken meatballs*

calamari fritti | *baby calamari lightly battered, snap fried & served with aioli*

SECONDI

cotoletta di pollo con patatini | *chicken schnitzel served with potato chips*

grilled milk-fed veal | *finished with e.v. olive oil*

crumbed king prawns | *served with a side of pomodoro sauce*

DOLCI

coppa di gelato | *choice of vanilla, strawberry, coffee, hazelnut or chocolate (two scoops)*

bombolini | *warm ricotta and lemon doughnuts with honey, pistachios & vanilla bean gelato*

