



FESTIVE DINING 2021

INTRODUCTION

For bookings and all enquiries, please contact Food & Beverage Reservations on (08) 8943 8881.

Monday – Friday 8:00am – 7:00pm

Saturday – Sunday 11:00am – 7:00pm

BOOKING CHECKLIST

To assist you when making your booking:

1. Choose your venue - il Piatto or The Vue.
2. Select menu type.
3. Choose your preferred date and time.
4. State the number of guests – adults, children and high chairs, if required.
5. Provide your dietary requirements.
6. Provide contact name, phone number and email address.
7. Secure booking with deposit / pre-payment.
8. Any other questions or requirements?

TABLE OF CONTENTS

Festive dining at Il Piatto	3
Christmas Party Menu	4
Christmas Day Lunch & Dinner	5
Christmas Day Lunch & Dinner Children's Menu	6
NYE Menu – First Sitting	7
NYE Menu – Second Sitting	8



FESTIVE DINING AT IL PIATTO

Experience a heart-warming Christmas
with magnificent sea views.



GROUPS OF 20 PAX OR MORE



ANTIPASTI

ENTRÉE

Polpette della Nonna

Pork & veal meatballs in tomato sauce, Pecorino Romano cheese, toasted house made bread

OR

Tagliere di salumi

Selection of cured meats, marinated vegetables, crispy house made bread

OR

Ciccio & Parmigiano Reggiano

Stone baked pizza bread, garlic oil, rocket, Parmigiano Reggiano

SECONDI

MAINS

Polletto (gf) (df) (n)

Confit garlic & lemon marinated spatchcock, Sicilian caponata, chicken jus

OR

Cavolfiore (gf) (df) (v)

Roasted cauliflower steak, zucchini puree, baby carrots, green peas, truffle oil

OR

Pesce (gf)

Fish of the day, zucchini textures, confit vine cherry tomatoes, green peas, saffron butter

OR

Paccheri al Ragu di Manzo

Classic Italian beef ragu, large pasta tubes, Parmigiano Reggiano

2 COURSE \$75 PER PERSON

PLEASE CHOOSE:

2 ENTRÉE & 2 MAIN

OR

2 MAIN & 2 DESSERT

3 COURSE \$85 PER PERSON

PLEASE CHOOSE:

2 ENTRÉE, 2 MAIN & 2 DESSERT

DIETARY REQUIREMENTS ARE
AVAILABLE UPON REQUEST.

DOLCI

DESSERT

Tiramisu (n)

Marsala, mascarpone coffee cream, savoiardi biscuits

OR

Cannoli (n)

Homemade cannoli, ricotta, dark chocolate, pistachios

OR

Il Vegano (v) (gf) (df)

Coconut panna cotta, coconut tuille, passion fruit syrup, vanilla streusel, raspberries

(I) IMPORTED (N) NUTS (DF) DAIRY FREE (GF) GLUTEN FREE (V) VEGETARIAN

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the patron.

BOOKINGS ARE ESSENTIAL, PREPAYMENTS REQUIRED BY 6TH DECEMBER 2021.

FOR BOOKINGS, PLEASE CALL (08) 8943 8881.

ADULTS \$220 PER PERSON • CHILDREN 5-12 YEARS \$80 • CHILDREN 4 & UNDER \$20

DIETARY REQUIREMENTS ARE AVAILABLE UPON REQUEST.

5 COURSES

PER STUZZICARE

STARTER

Fiori di zuccina (i)

Squash blossom filled with ricotta, anchovies, black olives, capers on a bed of capsicum cream

ANTIPASTI

ENTRÉE

Baccala Mantecato (i)

Whipped salt cod, parsley, salmon roe, crayfish bread

OR

Battuta di manzo (n)(df)

Diced beef eye fillet, baby root salad, figs

Sorbetto

Lemon sorbet, mint oil

PRIMI

FIRST COURSE

Cannelloni & gamberi (i)

Handmade cannelloni pasta filled with prawns, asparagus on a bed of bisque veloute, Tuscan cabbage

OR

Risotto allo zafferano (gf)

Saffron risotto, baby zucchini, bone marrow, gremolata butter

SECONDI

SECOND COURSE

Tacchino ripieno (gf)

Pancetta wrapped turkey roulade, porcini mushroom cream, grilled asparagus, potato gratin

OR

Filetto di pesce (gf)

Potato scaled cod fillet, confit cherry tomatoes, Jerusalem artichoke puree, samphire

OR

Parmigiana di melanzane (v)

Classic Italian parmigiana, buffalo mozzarella foam

OR

Filetto di manzo (n)

Pistachio crusted beef eye fillet steak, potato texture, sweet & sour radicchio, red wine jus

DOLCI

DESSERT

Cesto Di Frutta. Tartufo, Cartellata (n)

Italian style pavlova, dark chocolate truffle with Amarena insert, deep fried sweet pasta, vincotto foam, mixed berries & peach salad

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CHILDREN'S MENU

5-12 YEARS OLD

DIETARY REQUIREMENTS ARE AVAILABLE UPON REQUEST.

ANTIPASTI

ENTRÉE

Bruschetta (v)(df)

Toasted bread, tomatoes, basil & oregano

OR

Carbonara

Linguini pasta, bacon, cream, Parmigiano Reggiano

SECONDI

MAINS

Pesce (df)

Grilled barramundi fillet, seasonal vegetables, chips & lemon

OR

Carne (gf)

Eye fillet minute steak, potato puree, broccolini

DOLCI

DESSERT

Cesto Di Frutta. Tartufo (n)

Italian style pavlova, dark chocolate truffle with Amarena insert, vanilla ice cream



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NEW YEAR'S EVE MENU

FIRST SITTING 5.30PM-7.30PM

ADULTS \$90 PER PERSON
DIETARY REQUIREMENTS ARE AVAILABLE UPON REQUEST.

ANTIPASTI

ENTRÉE

Calamari ripieni (n)(i)

Calamari stuffed with Tuscan cabbage, mozzarella, pine nuts, Siciliana sauce

OR

Carpaccio di manzo (n)

Beef eye fillet carpaccio, baby root salad, crispy bread, truffle oil

SECONDI

MAIN COURSE

Filetto di Pesce (i)(n)

Toothfish fillet, beetroot textures, red radish, gremolata butter, pistachio

OR

Filetto di Carne (n)(gf)

Beef eye fillet, blue potato puree, coffee glazed carrot, beef jus

DOLCI

DESSERT

Cannoli (n)

Homemade cannoli, ricotta, dark chocolate, pistachio

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NEW YEAR'S EVE MENU

SECOND SITTING FROM 7:30PM TILL CLOSE

5 COURSES - ADULTS \$155 PER PERSON
DIETARY REQUIREMENTS ARE AVAILABLE UPON REQUEST.

PER STUZZICARE

STARTER

Ostrica (gf)(df)

SA oyster, cucumber vinaigrette, red sorrel

ANTIPASTI

ENTRÉE

Calamari ripieni (n)(i)

*Calamari stuffed with Tuscan cabbage, mozzarella,
pine nuts, Siciliana sauce*

OR

Carpaccio di manzo (n)

*Beef eye fillet carpaccio, baby root salad, crispy bread,
truffle oil*

Sorbetto

Lemon sorbet, mint oil

PRIMI

FIRST COURSE

Agnolotti (i)

*Lobster agnolotti, asparagus veloute, burrata,
black olives powder, chives oil, samphire*

OR

Risotto (gf)

*Red wine carnaroli rice, Taleggio fondue,
radicchio, walnut*

SECONDI

SECOND COURSE

Filetto di Pesce (n)(i)

*Toothfish fillet, beetroot textures, red radish,
gremolata butter, pistachio*

OR

Filetto di Carne (n)(gf)

*Beef eye fillet, blue potato puree, coffee glazed carrot,
beef jus*

DOLCI

DESSERT

Mousse al cioccolato bianco, Panna cotta (n)

White chocolate mousse, berries panna cotta, raspberry, figs, almond tuille

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*We look forward to
welcoming you to
Mindil Beach Casino Resort
this festive season!*

MINDIL BEACH
CASINO  RESORT