
Festive
DINING
CHRISTMAS & NEW YEAR'S
CELEBRATIONS
il PIATTO
the vue

BOOKINGS & ENQUIRIES

For bookings and all enquiries, please contact Food & Beverage Reservations on (08) 8943 8881 or email MBCR-FBReservations@delawarenorth.com

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 pre-payment
8. Any other questions or requirements?

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FAMILY-STYLE
SHARED LUNCH

12:00PM – 3:00PM

ADULTS $179
CHILDREN 13-17 $109
CHILDREN 6-12 $89
5 AND UNDER FREE

the vue

Christmas Lunch

the vue

TO BEGIN – FESTIVE PLATTER – TO SHARE

Fresh SA Oysters
Finger Lime

Australian Prawn Cocktail
Baby Cos, Marie Rose Sauce

Tasmanian Salmon Gravlax
Orange & Fennel Salad

Honey-Glazed Smoked Ham
Charred Pineapple Relish

Pomegranate & Quinoa Salad
Pumpkin, Cucumber, Mint, Feta & Lemon

Garlic Bread, Soft Rolls & Cultured Butter

MAINS – TO SHARE

Butter-Basted Turkey Roulade
Sage & Chestnut Stuffing, Cranberry Sauce, Honey-Glazed Carrots, Brussels Sprouts & Turkey Gravy

Slow-Roasted Lamb & Pork
Rosemary, Garlic & Honey Mustard, Roasted Chat Potatoes & Buttered Green Beans

Roasted NT Snapper
Macadamia Crust, Citrus Beurre Blanc & Charred Broccolini

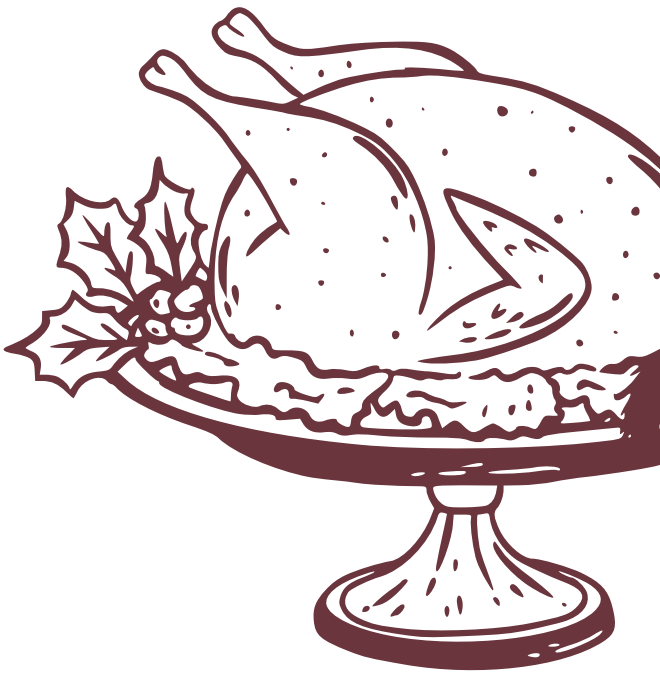
DESSERTS – TO SHARE

Traditional Christmas Pudding
Brandy Crème Anglaise

Coconut & Lime Panna Cotta
Pineapple & Toasted Coconut

Summer Pavlova
Darwin Mango, Passionfruit & Chantilly Cream

Chocolate & Cherry Yule Log
Dark Chocolate Ganache & Morello Cherry



Please note that we take every precaution when accommodating your special meal requirements. However, while some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Please be aware that not all ingredients are listed in the dish description.

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarians

FOR THE ELVES

TO START

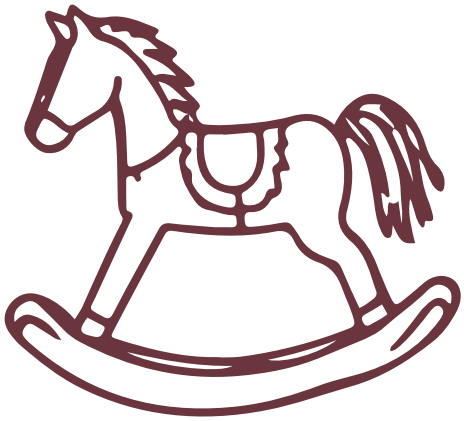
Mini Pepperoni Pizza
Mozzarella & Tomato

MAIN

Santa's Turkey Roast
Turkey Roulade, Creamy Mash, Vegetable Confetti & Gravy

DESSERT

Gingerbread Cookie Decorating Kit
Gingerbread Cookies, Colourful Icing & Festive Decorations



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SET MENU

$95 PER PERSON
GROUPS OF 10 OR MORE

the vue

Festive Group

the vue

TO START

To share

Australian Tiger Prawns
Cocktail Sauce, Lemon

Glazed Pork Belly
Davidson Plum Glaze, Cranberry Relish, Dukkah

Warm Soft Rolls
Sage & Roasted Garlic Butter

MAINS

Alternate drop

Roasted Scotch Fillet
Truffled Mash, Seasonal Greens, Red Wine Jus, Crispy Shallots

Humpty Doo Barramundi
Macadamia Crust, Truffled Mash, Charred Broccolini, Citrus Beurre Blanc

SIDES

To share

Mango & Pomegranate Salad
Mixed Leaves, Cucumber, Toasted Seeds, Citrus Dressing

Roasted Heirloom Carrots
Honey Glaze, Crumbled Feta, Pistachio, Fresh Herbs

DESSERT

Summer Pavlova
Darwin Mango, Passionfruit, Chantilly Cream, Candied Chestnut



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FAMILY-STYLE
SHARED LUNCH

12:00PM – 3:00PM

ADULTS $249
CHILDREN 13-17 $149
CHILDREN 6-12 $99
BAMBINI 5 AND UNDER FREE

il PIATTO

Christmas Lunch

il PIATTO

ANTIPASTO TO SHARE

Antipasto di Terra
Premium Charcuterie Platter

Prosciutto di Parma, Bresaola, Mortadella, Salame, Parmigiano Reggiano, Truffle Pecorino, Marinated Olives, Giardiniera, Fig Mostarda, Honeycomb, Grissini

Antipasto di Mare
Christmas Seafood Platter

SA Oysters, Finger Lime, Prosecco Mignonette

Half Lobster, Lemon, Herb Butter

King Prawns, Salsa Verde, Charred Lemon

Seared Scallops, Citrus Beurre Blanc, Caviar

Tuna Crudo, Blood Orange, Basil Oil, Pistachio

SECONDI

Alternately served

Filetto alla Rossini

Eye Fillet, Foie Gras, Truffle Crépine, Madeira Jus

Snapper all'Acqua Pazza

Roasted Snapper, Saffron Acqua Pazza, Vongole, Confit Tomato, Basil

CONTORNI

To share

Insalata

Baby Gem Lettuce, Pear, Pecorino, Walnut, Lemon Dressing

Asparagi

Charred Asparagus, Whipped Lemon Ricotta, Herb Oil

Truffled Mash

Creamy Mashed Potatoes, Black Truffle

DOLCE

Pandoro

Butter-Seared Pandoro, Mascarpone Gelato, Marsala Caramel, Candied Orange



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il PIATTO

PER I BAMBINI

TO START

Arancini
Provolone, Aioli

MAIN

Rigatoni al Pomodoro
Tomato, Parmesan, Basil

DESSERT

Mini Pandoro
Vanilla Gelato, Chocolate Sauce



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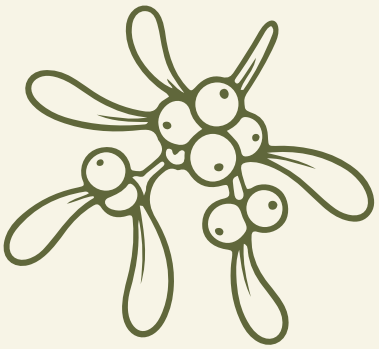
SET MENU

$105 PER PERSON
GROUPS OF 15 OR MORE

il PIATTO

Festive Group

il Piatto



PER COMINCIARE

House Baked Focaccia
Whipped Ricotta, Pistachio, Rosemary, EVOO

ANTIPASTI

To share

Tagliere All'italiana
Prosciutto Levoni, Soppressa, Mortadella, Pancetta, Marinated Vegetables, Semi-Dried Tomato Dip

Seafood Platter
Natural Oysters with Mignonette, Tuna Crudo, Chilled Prawns with Salsa Verde, Pickled Mussels

SECONDI

Alternate drop

Vino Rosso Short Rib
Truffled Potato Purée, Crispy Pancetta, Barolo Jus

Barramundi Alla Griglia
Roasted Cauliflower Purée, Heirloom Vegetables, Salsa Verde, Lemon & Caper Butter

CONTORNI

To share

Insalata Verde
Mixed Leaves, Cucumber, Fennel, Lemon Dressing, Parmigiano

Broccolini Alla Griglia
Garlic, Lemon, EVOO

DOLCE

Cannolo Siciliano
Pistachio & Ricotta, Candied Orange, Spiced Chocolate, Amarena Cherry

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SET MENU

$195 PER PERSON

il PIATTO

New Year's Eve

il PIATTO

PER COMINCIARE

Warm Focaccia
Cultured Butter, Whipped 'Nduja & Ricotta

ALL'ARRIVO

Sea Tart
Moreton Bay Bug, Limoncello Gel, Seaweed

ANTIPASTI

Choose One

Capesante
Seared Hokkaido Scallops, Cauliflower, Prosecco, Finger Lime, Oscietra Caviar

Vitello
Veal Sweetbread, Marsala, Jerusalem Artichoke, Hazelnut

PRIMO

Agnolotti d'Anatra
Duck & Foie Gras Agnolotti, Parmigiano Fonduta, Black Truffle, Marsala Jus

SECONDI

Choose One

Wagyu
MB7+ Wagyu Striploin, Bone Marrow, Crispy Polenta, Black Garlic, Barolo Jus

Aragosta
Half Lobster Tail, Saffron Fregola, Bisque Emulsion, Preserved Lemon

DOLCE

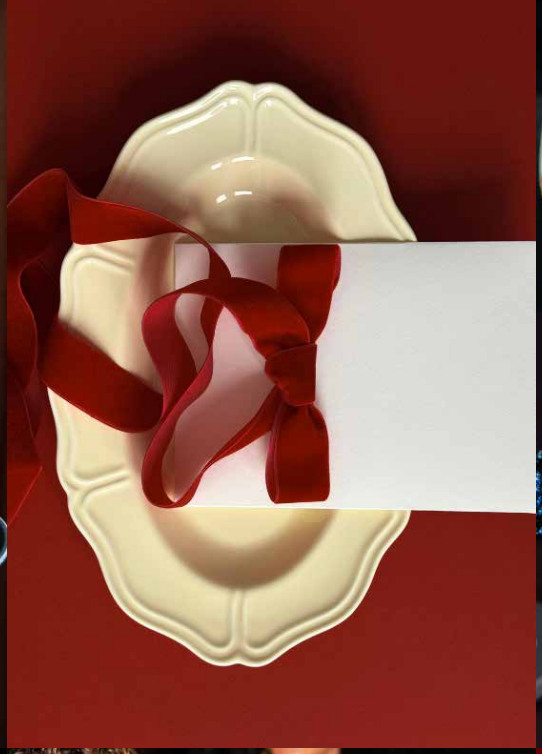
Mezzanotte
Callebaut Dark Chocolate Sphere, Hazelnut Financier, Cannolo Gelato, Amarena Mousse, Espresso Caramel. Finished tableside with hot Espresso Caramel.



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MINDIL BEACH
CASINO RESORT

THE JOY OF
Coming Together