

UNIVERSAL

W I N E B A R

NEWS YEARS EVE MENU 2011

FIVE COURSE'S WITH GLASS SPARKLING \$95 PER PERSON

Farewell 2011 in style at Universal Wine Bar with menu by Head Chef Giuliano

A Glass of Spanish Sparkling 'Cava' on arrival - Gran Campo Viejo Reserva Brut

Insalata

Peach, rocket and toasted almond salad with light white truffle and honey dressing

Assagi - Choice of

**Spinach Rotolo - spinach rolled with ricotta and fresh herbs, with tomato salsa
Calamari fritti - with garlic aioli and lemon**

Primi - Choice of

Linguine Mare - prawns, mussels, squid and fish tossed with fresh tomato, herbs and linguine in white wine sauce.

Risotto Nero - squid ink risotto, with seared scallops, citrus zest and chilli

Secondi - Choice of

Roasted Turkey Breast - filled with cranberry and camembert with Caponata di Natale and radicchio salad

Char Grilled Swordfish - with pistachio, herb and seafood risotto on tangy tomato salsa

Char Grilled Beef Fillet - with roasted tomatoes, sauteed greens, fondante potato and balsamic butter

Dolce - Choice of

Fig-steamed Christmas pudding with plum brulee and semifreddo

Dark chocolate Torta with double cream and poached figs

BOOK EARLY TO AVOID DISAPPOINTMENT!