

Parlamento Christmas Menu 2018.

Parlamento offers our patrons a personally designed menu offering options of 2 or 3 courses (based on what you want for your Christmas lunch or dinner).

All bookings are made directly with the owners (Raffaele / Danny / Gabriele) who will guide you and prepare your function menu.

2 Courses.....\$55 / per head (including gst)

3 Courses.....\$70 / per head (including gst)

Parlamento will “pre-organise” a menu for your function to be determined by yourselves and us.

ENTRÉE

Antipasto

Plates of house specialties to be shared by patrons as their first course.

Capesante

Scallops grilled: roast capsicum, eggplant, basil – balsamic vinegar dressing.

Bianchetti fritti

White bait deep- fried: salt and pepper, capers, rocket – aioli

Prosciutto e melone

Seasonal rockmelon, wrapped in Italian Parma ham.

Arancini

Arborio rice balls filled with roast pumpkin, parmesan – served with salsa verdi.

Caesar Salad

Cos lettuce, croutons, bacon rashers, parmesan shards, anchovies, poached egg, light parmesan dressing.

*gluten free available

Penne al basilico

Tube pasta, chicken breast pieces, semi-dried tomatoes, roast capsicum, fresh basil, in cream/tomato salsa.

*gluten free available

Spaghetti alla puttanesca

Tomato salsa, anchovies, capers, olives, spring onions, chilli.

*gluten free available

Pappardelle al ragu'

Braised beef pieces, tomato salsa

*gluten free available

MAIN COURSE

Lasagna Vegetariana

Oven-baked vegetable lasagne – eggplant, red onion, zucchini, red and yellow capsicum, tomato, béchamel, basil, parmesan

Salt and Pepper Calamari

Warm salad of salt and pepper calamari – served with a salad of rocket, semi-dried tomatoes, pine nuts, red Spanish onions, dressed in extra-virgin olive oil

Saltimbocca

Veal medallions with olive oil, garlic, sage, prosciutto, bocconcini, white wine – served with rosemary potatoes

Scaloppine ai limone

Veal medallions with olive oil, garlic, lemon juice/pieces, white wine, parsley – served with rosemary potatoes

Costelette di agnello

Lamb cutlets pan-fried – encrusted with parmesan, parsley – with tomato/basil/shallot salad

Pollo ripieno

Chicken Kiev oven-baked : bacon, shallots, bread-crumbs, egg, lemon zest, white wine – on rosemary potatoes

Fish of the day

Fresh Australian fillet...to be determined closer to the function date

DESSERT

Tiramisu

Sponge finger biscotti, soaked in coffee liqueur, interlayered with cream of mascarpone and dusted with cocoa chocolate

Semifreddo al limoncello

Vanilla bean / limoncello parfait served on lemon biscotti with mixed berry coulis

Pannacotta allo zafferano

Honey / saffron flavoured pannacotta on crumbled amaretto biscuit, with caramelised sugar toffee.

Affogato

Vanilla gelato “drowned” in espresso coffee.

All Coffees / Tea included.