



Christmas Menu

4 COURSE FEED ME \$39.95 PER PERSON

Antipasto, chef's selection of salumi, formaggio [cheese], olives, and vegetables with bread

Eggplant parmigiana, mozzarella, basil, tomato sugo

Half a Greenslade free range spit roasted chicken stuffed with pancetta, hazelnuts, and sage served with lemon broccolini

Tiramisu, sponge finger biscotti, coffee, mascarpone

— BAROSSA —
CUCINA

235 Murray Street, Tanunda SA
08 8563 2402
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Christmas Menu

6 COURSE FEED ME \$49.95 PER PERSON

Antipasto, chef's selection of salumi, formaggio [cheese], olives, and vegetables with bread

Eggplant parmigana, mozzarella, basil, tomato sugo

SA calamari fritti, floured and fried with parsley aioli

Casarecce ragù, beef, thyme, tomato sugo

Half a Greenslade free range spit roasted chicken stuffed with pancetta, hazelnuts, and sage served with lemon broccolini

Tiramisu, sponge finger biscotti, coffee, mascarpone

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Christmas Menu

3 COURSE \$60.00 PER PERSON

ENTRÉE

Antipasto, chef's selection of salumi, formaggio [cheese], olives, and vegetables with bread

MAINS CHOICE OF:

Casarecce ragù, beef, thyme, tomato sugo

Cleanseas kingfish, saffron fregola, green beans

Half a Greenslade free range spit roasted chicken stuffed with pancetta, hazelnuts, and sage served with lemon broccolini

DOLCE - SWEETS

Italian pavlova, limoncello curd, amaretti crumble

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