

SHANIKAS BERWICK AND PAKENHAM

# PREMIUM MENU

4 COURSES  
\$95 PER PERSON

## STARTER

Served as a banquet for everyone to enjoy:

### BRUSCHETTA ROSSA

Diced tomatoes with spring onion, basil and EVO. Finished with shaved Grana (D.O.P.) and our balsamic treacle.

## ENTRÉE

Our chefs' favourite entrees served as a banquet for everyone to enjoy:

### SZECHUAN PRAWNS

Szechuan spiced coated prawns, flash fried. Tossed in a chilli, lime sauce and served with homemade sriracha mayonnaise

### CURRY SCALLOPS

Pan seared scallops, finished in our signature curry infused cream reduction.

### LAMB CUTLETS

Pepper spiced cutlets, pan fried. Finished with a tangy coriander, chilli, and lemon salsa.

### TRUFFLE AND MUSHROOM ARANCINI

Hand crumbed and rolled, served with our homemade truffle mayonnaise.

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## MAIN

Your choice of main course from our curated selection:

### CONFIT DUCK

Oven roasted duck leg on our chervil gnocchi, in a parsnip puree, mushroom and onion sauce. A drizzle of truffle oil and Grana Padano (D.O.P) to finish.

### PUTTANESCA

Local mussels and tiger prawns form the basis of this classic dish. Fresh pappardelle, capers, olives, anchovies, oregano and minced garlic. Pelati tomatoes and chilli oil, all crowned with a bug.

### VEAL COTOLETTA

Herb and parmesan crusted veal medallions finished with zesty citrus butter. Served with herb seasoned potato wedges and rocket and parmesan salad.

### POLLO SPETZIATO

Lemon pepper chicken and prawns on a risotto of lemongrass, coriander, chilli, garlic, ginger, capsicum, snow peas and coconut cream. Finished with a citrus salad

### BEEF RAGU

Diced beef, slowly braised in our rich Napoletana sauce. Served with fresh pappardelle and finished with Grana Padano (D.O.P).

### GRILLED LAMB

Backstrap, grilled medium rare, sliced over a risotto of mushrooms, peas and onion, all bound with Igor gorgonzola dolce (D.O.P) and our 24 hr red wine jus.

### GRILLED BARRAMUNDI

Fillet of Barramundi, grilled and served with herb seasoned potato wedges and a salad of red cabbage, julienne of carrot, rocket and shaved fennel with a tangy citrus dressing.

### CHERVIL GNOCCHI (V)

Freshly chopped chervil is kneaded with silky potato to create these fluffy pillows. Served with roasted cherry tomatoes, fresh basil and tossed with butter. Finished with Grana Padano (D.O.P.)

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## DESSERT

Your choice of main course from our curated selection:

### PANNA COTTA

Our softly set vanilla sugared cream, white chocolate and berry compote.

### DULCE DE LECHE

Homemade cheesecake, served with Macadamia nuts, honeycomb pieces, Mascarpone cream and caramel sauce

### WARM CHOCOLATE BROWNIE

Dreamy and decadent, bathed in a ganache with mascarpone cream and ice cream.

### TIRAMISU

Coffee soaked Savoiardi fingers with mascarpone cream and a hint of liqueur and chocolate.

### PROFITEROLES

Freshly baked choux pastry filled with our Cointreau custard. Finished with a rich chocolate ganache.

### VANILLA BEAN BRÛLÉE

A smooth, chilled custard with a burnt sugar crunch.