

PERSONE

by *Gambaro*

NEW YEARS EVE PACKAGE (SECOND SEATING)

\$169 PER PERSON

Complimentary glass of Champagne on seating.

PARMIGIANO GRISSINI

Grissini, parmesan, prosciutto crumb

LOBSTER BISQUE

caviar

SALMONE CRUDO

Salmon, citrus, pistachio (DF) (GF)

FICHI

Figs, stracciatella, burnt honey, balsamic GF

BRESAOLA

Air-dried beef, fennel, black garlic, walnuts,
lemon balm DF, GF

GNOCCHI

Pork sausage, eggplant, tomato, ricotta salata GFO

FILLETO DI MANZO

Angus rib fillet 300g Stanbroke mb 3+, burnt carrot purée
maple glazed onions, charred radicchio GF

MORETON BAY BUG

lemon butter, caviar

Patate

Potatoes, rosemary, garlic, truffle pecorino V, GF

Pomodori

Heirloom tomatoes, bocconcini, basil, GF, V

CANNOLI FATTI IN CASA

House-made cannoli filled with vanilla
and chocolate pastry cream V

TIRAMISÚ

Tiramisú w/ coffee, mascarpone, chocolate (V)

CROSTOLI

biscotti, chocolate baci

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team.

V: Vegetarian | VO: Vegetarian Option | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free

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Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. All pasta made fresh at Personne. 15% surcharge applies on public holidays.