



\$75.00 per person

Starter

Char Grilled Ciabatta with balsamic caramel and olive oil

Entrees

Black Shell Mussels

*Steamed black shell mussels in a white wine, garlic and shallots
Served with crusty bread*

Or

Spiedini di Pollo

*Chicken breast and fresh fennel skewers
On a nest of angels hair noodles. Topped with soy vinegar sauce*

Or

Queensland scallops au gratin

*Served with fresh seasonal fruits and rocket salad
With light citrus dressing*

Main

Char Grilled Rib On The Bone

*Served on creamy mash, caramelized onions and
lathered in chef's own jus*

Or

Pan seared Barramundi fillets

*With Parmesan cheese and bread crumb crust
Served with steamed vegetables and potato herb rosti*

Dessert

Tiramisu

*The popular Italian trifle with the addition of cashews nuts and chocolate chips
makes a very impressive dessert,*

Or

Papaya torte Tatin

Served with vanilla ice cream



\$68per person

Starter

Char Grilled Ciabatta with balsamic caramel and olive oil

Entrees

Fillets of whiting

*Lightly crumbed in bread and fresh herbs
Served on a bed of rocket salad and tartare sauce*

Or

Smoked salmon and avocado

*over potato bilinis
With wild rocket and horseradish cream*

Main

Chicken Involtini

Chicken rolled with wild forest mushroom, spinach, goat's cheese and a taste of Malanda honey. Served with oven baked green beans, pimento, onion and pan jus

Or

Atlantic salmon

Pan seared, served with buttered seasonal vegetables and potato mash

Dessert

Fresh garden Strawberries

in marsala zabaglione

Or

Frangelico and Malibu panacotta

With tropical fruit salad and biscotti



\$58per person

Starter

Char Grilled Ciabatta with balsamic caramel and olive oil

Entrees

Antipasto

*Prosciutto, salami, fetta, marinated char grilled vegetables
With pesto and pitta chips*

Or

King Prawns Plate

*With green salad and a duo of dipping sauces
Tomato remoulade and lime aioli*

Main

Pan roasted Barramundi

*Served on assorted seasonal fruit, rocket and cashew salad.
Citrus dressing*

Or

Lamb Rack

*Oven roasted lamb rack, with Mediterranean vegetables
Soft polenta and pan jus*

Dessert

Traditional pannacotta

With berry coolies and grappa

Or

Mango sorbet

Topped with vanilla yoghurt cream



\$45.00 per person

Starter

Char Grilled Ciabatta with balsamic caramel and olive oil

Entrees

Prosciutto, with fresh melon and citrus dressing

Or

Reef fish fillets Carpaccio

*Marinated reef fish, thinly sliced.
with pesci's dressing*

Main

Veal Milanese

*Crumbed escallop of veal, served with spaghetti in fresh basil, garlic and
tomato sauce*

Or

Pesci's Fish and chips

Grilled fish fillets of Barramundi, served with chips and salad

Dessert

Traditional panna cotta

With berry coolies and grappa

Or

Mango sorbert

Topped with vanilla yoghurt cream

Email : book@pescis.com.au
www.pescis.com.au
PO Box 314 Westcourt 4870
ABN 54 091 406 067

Mediterranean & Seafood Restaurant
TEL: 07 40411 133
FAX: 07 40 411 152