



# Mother's Day Menu

**4 COURSES \$90PP**

**SUNDAY 12<sup>th</sup> MAY 2019**

## **ASSAGGIO**

Classic arancini with tomato, peas, mozzarella

## **PRIMI**

Heirloom beetroot salad, buffalo mozzarella, basil, vincotto, puffed wild rice *gf*

Ocean trout carpaccio, shaved radish, compressed cucumber,  
pomegranate, raspberry vinaigrette

Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs

Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto *n*

Pumpkin, ricotta & amaretti cappelletti, asparagus, parmesan fondue,  
truffled pecorino *n (entrée size)*

## **SECONDI**

Pumpkin, ricotta & amaretti cappelletti, asparagus, parmesan fondue,  
truffled pecorino *n (main size)*

Fish of the day

*Lasagna della mamma di Omar,*  
pork & porcini ragu, asparagus, béchamel, tomato coulis

Deboned lamb shoulder rolled with herbs, sicilian cous cous, salsa verde, crispy parsnip *n*

Chargrilled spatchcock, baby carrots & sautéed silverbeet *gf*

*Mains served with insalata mista e patate croccanti*

## **DOLCE**

Flourless orange & almond cake with rhubarb compote, pistachio honeycomb & fior di latte gelato