



Festa della Mamma

MOTHER'S DAY LUNCH

SUNDAY 9th MAY 2020

ASSAGGI

Baccala mantecato tartlet with green beans & semi dried tomato

ANTIPASTI

(tasting plate of)

Wagyu beef bresaola, roasted fig, truffled stracciatella

Mooloolaba scallop grilled with julienne vegetables, soy & lemon

Crumbed eggplant & mozzarella in carozza, tomato coulis

SECONDI

(choice of)

House made mallorreddus with crabmeat, mussels, Tuscan cabbage, roasted tomato

Striped cannelloni filled with spinach, ricotta & porcini mushroom, parmesan fonduta, burnt butter & sage, roasted chestnuts

Grain fed beef eye fillet 220gr, (Riverine District, NSW), roasted kipfler potato, broccolini, truffled butter

Duck Maryland slow braised in red wine with farro, Jerusalem artichoke & autumn vegetables

Fish fillet of the day with fregola, vongole, tomato, baby zucchini

Mains served with mixed leaf salad

DOLCI

(alternating)

Chestnut & vanilla pannacotta, persimmon, cranberry & fig biscotti

Hazelnut, ricotta & pear torte with mixed berries compote

**10% Sunday Surcharge applies *No BYO*