



MOTHER'S DAY LUNCH 2022

\$105pp

ASSAGGI

Potato, spinach, pecorino croquette, spicy aioli

ANTIPASTI

(tasting plate of)

Zucchini flower filled with mozzarella, ricotta & pesto, on tomato coulis

Rare roast veal herb crusted, pine mushrooms, truffled stracciatella, curly endive

Poached octopus carpaccio, lemon gel, crispy capers, pomegranate

SECONDI

(choice of)

Pumpkin & ricotta filled cappelletti, parmesan fondant,
burnt butter, crispy sage, amaretti crumble

Chickpea & potato gnocchi, lobster tail, bisque, eggplant, roasted cherry tomato, crispy basil *gf*

Grain fed scotch fillet 220gr, (Riverine District, NSW), potato millefoglie, heirloom carrots, chianti jus

Free range deboned chicken rolled with pancetta, spinach & provolone, kumera & broccolini

Snapper fillet, lemon & olive breadcrumb crust, Jerusalem artichoke, grilled asparagus

Mains served with

Misticanza salad

DOLCI

(alternating)

Chocolate & dulce de leche tart, vanilla anglaise, hazelnut gelato

Tiramisu, amarena cherries, crushed amaretti, torched meringue