



Festa della Mamma

MOTHER'S DAY MENU

ASSAGGIO

Arancini, basil pesto, mozzarella, semi dried tomato, charcoal breadcrumb

Additional (not included in set menu)

Sydney rock oysters natural with side lemon chive granita \$6ea

ANTIPASTI

(choice of)

Yellowfin tuna carpaccio, green apple, smoked eggplant,
crushed dried sweet chilli, lemon, olive oil *gf*

Buffalo mozzarella, beetroot, pickled baby artichoke, speck *gf vo*

Zucchini flower filled with ricotta, smoked mozzarella & anchovy
on pea puree, roasted cherry tomato *gf*

Baked eggplant parmigiana, basil, mozzarella, tomato coulis

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo*

Potato gnocchi, prawns, mussels, zucchini, bisque, chilli pangrattato *gfo*

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*

SECONDI

(choice of)

Potato gnocchi, prawns, mussels, zucchini, bisque, chilli pangrattato *gfo*

Paccheri, slow braised duck & swiss brown mushroom ragu *gfo*

Grain fed beef scotch fillet 250gr, (Riverine District, NSW),
charred dutch carrots, rosemary butter *gf*

Slow roasted suckling pig (Hawkesbury NSW), red cabbage, mustard fruits, pistachio

Ocean trout fillet grilled, with fennel & potato puree,
brussel sprout & pomegranate salad

Vegetarian option available on request

Mains served with mixed leaf salad

DOLCI

(tasting plate)

Torta Caprese, flourless almond & chocolate torte, vanilla anglaise

Traditional tiramisu with chocolate & honeycomb

Rum baba, vanilla custard, maraschino cherry