



Mother's Day 2025

MENU

Assaggio

Prawn cocktail, crispy shallot, spicy aioli on witlof gf
Additional (not included in set menu)

Sydney rock oysters natural with side lemon chive granita \$6.5ea

Antipasti

(choice of)

Fish crudo of the day gf

Zucchini flowers, truffled ricotta, smoked mozzarella, beetroot puree gf

Chargrilled baby octopus, saffron potato, cherry tomato, cucumber, pickled red onion gf

Baked eggplant parmigiana, mozzarella, tomato coulis, basil gf

Cured wagyu beef bresaola, artichoke, mushroom, stracciatella, hazelnuts gf

House made linguine, calamari, prawns, fish, mussels, vongole, tomato

Spinach ravioli, filled with porcini mushroom & ricotta, on pumpkin veloute

Secondi

(choice of)

House made linguine, calamari, prawns, fish, mussels, vongole, tomato

Spinach ravioli, filled with porcini mushroom & ricotta, on pumpkin veloute

Spinach, ricotta & walnut gnocchi, Jerusalem artichoke puree, burnt butter, sage, shaved truffled pecorino v

Grain fed beef eye fillet 220gr, mbs2+ (Riverine District, NSW) charred king brown mushroom & sauteed spinach,
herb butter gf

Lamb shoulder, deboned & slow braised with fresh herbs, pearl barley, silverbeet, crispy kumera, salsa verde gfo

Crispy skin ocean trout fillet grilled, zucchini & mint puree, roasted fioretto, salmoriglio gf

Mains served with mixed leaf salad

Dolci

(tasting plate)

Flourless polenta, almond, blueberry & ricotta cake gf

Pannacotta al caffè gf

Rum baba, vanilla custard