

# MOTHER'S DAY DAY MENU

SAMPLE MENU - SUBJECT TO CHANGE

THREE COURSES \$139PP

☞ SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette 6.00 ea

☞ SYDNEY ROCK OYSTERS pickled pear, finger lime, fermented cucumber juice 8.00 ea

## ANTIPASTI

LOBSTER RAVIOLI house made lobster & trout ravioli with basil & lemon zest, tomato consommé, parmesan foam, trout caviar

☞ TIMBALLO ALLA NERANO baked bucatini, fried zucchini, parmigiano reggiano, provolone, basil

☞ TROTELLE DI SESIA charred cured trout, caviar, orange gel, red raddish

☞ CARPACCIO wagyu beef carpaccio, pickled artichoke heart, red raddish & fennel, endive, lemon oil dressing

TOTANI ALLA PANTESCA squid filled with provolone, almond, pine nuts, raisins, pecorino, caponata of eggplant, capsicum, peach, olives & capers

## SECONDI

☞ PESCATO DEL GIORNO sous vide glacier 51 toothfish, pistachio crust, zucchini ribbon, basil pea sauce

☞ FILETTO DI MANZO beef tenderloin MBS+4 served medium rare, charred broccolini, smoked pancetta, gruyere potato & truffle millefoglie, beef jus

☞ POLLO INVOLTINI chicken filled with apricot, wrapped in smoked pancetta, mashed carrots, cavolo nero, limoncello sauce, vincotto

AGNELLO herb crusted lamb backstrap served medium rare, potato & parmesan millefoglie, roasted golden & red beetroot, pea sauce, red wine jus

☞ RIB EYE BISTECCA - ADDITIONAL \$30 400gm 6-week dry aged rib-eye on the bone, roast potatoes, carrots, asparagus, truss cherry tomato, green peppercorn sauce

SEAFOOD PLATTER - ADDITIONAL \$6OPP chargrilled WA rock lobster, WA scampi & QLD jumbo prawns, seared scallops with tomato concasse & pecorino, fried calamari, fries

## SIDES

☞☞ RUCOLA rocket, candied walnuts, orange, 18  
roasted golden beetroot, fennel, pecorino, citrus  
dressing

☞☞ INSALATA MISTA mixed leaf salad, e.v.o.o, 14  
balsamic

☞☞ ROAST POTATOES garlic, sea salt, e.v.o.o 12

☞ CAVOLO NERO tuscan cabbage, pancetta, 16  
garlic, onion

☞ FRIES aioli 13

☞☞ SEASONAL VEGETABLES garlic butter 14

## DOLCE

☞ BOCCONE DOLCE layered meringue, caramel, chocolate hazelnut cream, raspberries

☞ SFERE chocolate sphere, strawberry mousse, honeycomb, chocolate soil, strawberry coulis (gf no soil)

☞ CREME CARAMEL sugar spun toffee, chantilly cream, berries

☞ GF, DF, VEGAN DESSERT OPTION

# MOTHER'S DAY VEGETARIAN MENU

THREE COURSES \$139PP

## SAMPLE MENU

### ANITPASTI

**MOZZARELLA CON FINOCCHIO** buffalo mozzarella, fennel, dehydrated cherry tomatoes, balsamic pearls, lemon oil, charred bread (GF bread available)

**PANE CARASAU RIPIENO** pane carasau, ricotta, zucchini, marjoram, pistacchio pesto

**ZUCCHINE RIPIENE** zucchini stuffed with cannellini beans, mushroom, zucchini, vegan mozzarella, bread crumbs, tomato sugo

### SECONDI

**CULURGIONES SARDI** pasta filled with potatoes, pecorino sardo, saffron, mint, pecorino cream, tomato fondue

**TIMBALLO ALLA NERANO** bucatini, fried zucchini, parmigiano reggiano, provolone, basil

**PANSOTE** ~~cheese~~ Vegan Pasta Available with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream

### DOLCE

Ⓞ **BOCCONE DOLCE** layered meringue, caramel, chocolate hazelnut cream, raspberries

Ⓞ **SFERE** chocolate sphere, strawberry mousse, honeycomb, chocolate soil, strawberry coulis (gf no soil)

Ⓞ **CREME CAMEL** sugar spun toffee, chantilly cream, berries

Ⓞ **GF, DF, VEGAN DESSERT OPTION**

# CHILDREN'S MENU

MAIN & GELATO \$55PP

12 YEARS AND UNDER

## BISTECCA

steak & chips

## POLLO

housemade chicken nuggets & chips

## RIGATONI RAGU

house made slow cooked ragu, tomato sugo

## RIGATONI PESTO

house made basil & pine nut pesto

## DESSERT

chocolate chip cookie icecream sandwich, toasted marshmallow, berries