

MOTHER'S DAY DAY MENU

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, lobster bisque, parsley foam, trout caviar

PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream

Ⓞ CARNE DI MANZO cured dried marinated wagyu beef, caramelized figs, walnuts, lamb lettuce, sweet and sour vinaigrette.

Ⓞ TARTARE DI PESCE king fish tartare, pickled onion, cucumber and carrots, capers, radish, lemon oil

Ⓞ QUAGLIA grilled quail, honey & mandarin glazed, pink peppercorn, broad beans

SECONDI

Ⓞ PESCE Glacier 51 toothfish, green olive & tomato jus, fennel almond cream, potato, zucchini, raddichio, lemon anchovy oil

Ⓞ FILETTO DI MANZO ALLA ROSSINI beef tenderloin MBS+4 served medium rare, taleggio cheese, pancetta, crispy mashed potato, parmesan & porcini, asparagus, beef jus

OSSO BUCCO AL BAROLO Slow cooked beef shank in Barolo wine, baked polenta, gremolata

Ⓞ CARRE DI AGNELLO rack of lamb served medium rare, tarallo cream, cavolo nero, pancetta, dutch baby carrots, red wine jus

Ⓞ TAGLIATA DI MANZO- ADDITIONAL \$35PP wagyu tajima MBS8+ beef striploin, caciocavallo, crema di cime di rapa, pearl onion, beef jus

SEAFOOD PLATTER - ADDITIONAL \$60PP WA scampi, QLD jumbo prawns, seared scallops with tomato concasse & pecorino, seared tuna skewers, fried calamari, fries
+ chargrilled half WA rock lobster \$35

SIDES

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| ⓄⓄ RUCOLA rocket, candied walnuts, orange, roasted golden beetroot, fennel, pecorino, citrus dressing 18 | BROCCOLINI charred broccolini, salsa verde, parmesan 18 |
| ⓄⓄ INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic 14 | Ⓞ FRIES aioli 13 |
| ⓄⓄ ROAST POTATOES garlic, sea salt, e.v.o.o 12 | ⓄⓄ SEASONAL VEGETABLES garlic, butter 14 |

DOLCE

BONET chocolate & amaretti pudding, savoiardi biscuit, marsala, rum, coffee

RABBARO E MELE rhubarb apple almond crumble, creme anglaise, vanilla gelato

MILLEFOGLIE layered puff pastry, mascarpone limoncello cream, figs, berries, lemon curd cream

Ⓞ GF, DF, VEGAN DESSERT OPTION

MOTHER'S DAY VEGETARIAN MENU

ANITPASTI

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

MELANZANE ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, tomato sugo & basil (available as entrée or main)

Vegan options available

SECONDI

PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream

TRIO DI GNOCCHI spinach, pumpkin & potato gnocchi, wild mushrooms, gorgonzola sauce

Gluten Free / Vegan options available

DOLCE

BONET chocolate & amaretti pudding, savoiardi biscuit, marsala, rum, coffee

RABBARO E MELE rhubarb & apple almond crumble, creme anglaise, vanilla gelato

MILLEFOGLIE layered puff pastry, mascarpone limoncello cream, figs, berries, lemon curd cream

© GF, DF, VEGAN DESSERT OPTION

CHILDREN'S MENU

MAIN & GELATO \$55PP

12 YEARS AND UNDER

BISTECCA

steak, chips, tomato or bbq sauce

POLLO

roasted chicken & roast potatoes

RIGATONI PESTO

house made basil & pine nut pesto

RAVIOLI

house made beef ravioli, parmesan cheese, tomato sugo

FISH & CHIPS

battered snapper fillet, chips, aioli

DESSERT

chocolate chip cookie icecream sandwich, toasted marshmellow, berries

GF, DF, Vegan, Nut Free Dessert - chefs selection