

MOTHER'S DAY DAY MENU
THREE COURSES \$135PP
SAMPLE MENU | SUBJECT TO CHANGE

PANE campana rolls (2), pepe saya cultured butter	7.50
Ⓞ SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette	6 ea
Ⓞ SYDNEY ROCK OYSTERS horseradish cream, salmon caviar	9 ea

ANTIPASTI

Ⓞ CARPACCIO wagyu beef MBS9+, hazelnuts, raddicchio, jerusalem artichoke, mascarpone truffle cream, lemon oil	
Ⓞ TONNO CRUDO seared yellowfin tuna, pistacchio, sicilian green olives, lemon zest, lemon oil, samphire	
CALAMARI RIPENI squid stuffed with olives, capers, parmigiano reggiano, & breadcrumbs, tomato sugo	
RAVIOLI house made ravioli filled with duck confit, duck cream sauce, pomegranate foam	
Ⓞ PANSOTTI house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream	

SECONDI

Ⓞ PESCE DEL GIORNO fish of the day	
BRACIOLE slow-braised pork & veal roll filled with salami soppressata, egg, pecorino, tomato sugo	
Ⓞ COLLO D'AGNELLO sous vide lamb neck, artichoke, sundried tomatoes, olives, vermentino jus	
Ⓞ ANATRA duck breast, served medium, cherries, purple sweet potato, broccolini, cherry liqueur sauce	
Ⓞ RIB EYE BISTECCA - ADDITIONAL \$20 450gm grass fed, MBS4+ rib eye on the bone, roasted root vegetables, truss cherry tomato, salsa verde	

SIDES

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

DOLCE

LIMONCELLO TIRAMISU passionfruit, white chocolate, mascarpone, lemoncello savoiardi biscuit	
Ⓞ PANNACOTTA chefs selection	
Ⓞ SFERE chocolate sphere, strawberry mousse, honeycomb, chocolate soil, strawberry coulis (gf no soil)	
Ⓞ GF, DF, VEGAN DESSERT OPTION	

MOTHER'S DAY VEGETARIAN MENU

ANITPASTI

© BARRATA wilted radicchio, hazelnuts, dehydrated cherry tomatoes, balsamic pearls

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

© RISOTTO VERDE pea, asparagus, straciatella

Vegan option available

DOLCE

LIMONCELLO TIRAMISU passionfruit, white chocolate, mascarpone, lemoncello savoiardi biscuit

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

PANNA COTTA chefs selection

CHILDREN'S MENU

MAIN & GELATO \$49PP (SAMPLE MENU)

12 YEARS AND UNDER

BISTECCA

rump steak, chips, tomato or bbq sauce

POLLO PARMIGIANA

chicken schnitzel, prosciutto cotto, tomato sugo, provolone, parmesan, chips

AGNELLO

fried breaded lamb cutlets, chips

SPAGHETTI BOLOGNESE

beef bolognese, tomato sugo, parmesan

DESSERT

chocolate chip brownie, vanilla bean gelato

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