

Entrata

MOTHER'S DAY

SAMPLE MENU

THREE COURSES 135PP | ANTIPASTI, SECONDI, DOLCE

CICCHETTI

SYDNEY ROCK OYSTERS natural, raspberry prosecco vinaigrette gf	6 ea	PANE campana rolls (2), pepe saya cultured butter gfo	7.50
OLIVES mixed marinated olives v, gf	12		

ANTIPASTI

CARPACCIO CARPACCIO DI MANZO wagyu beef mbs9, artichoke heart, micro frisee, parmesan crisp, watermelon radish, lemon oil dressing gf

PESCE CRUDO citrus cured ocean trout, orange gel, celery, pickled pearl onion, house dried caramelized cherry tomato, celery, crostini, prosecco lemon vinaigrette gf

CALAMARI RIPIENI squid stuffed with olives, capers, parmigiano reggiano, breadcrumbs, tomato sugo

RAVIOLI house made pasta filled with wagyu beef cheeks, marsala, basil, zucchini sugo

FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust

SECONDI

PESCE DEL GIORNO New Zealand snapper fillet, mussels, calamari, clams, fennel, parsley potatoes, cherry tomato & olive sauce gf

AGNELLO lamb back strap served medium rare, stack grilled vegetables, red wine reduction, roasted parsnip gf

COSTOLA DI MANZO 500g MBS2+ beef rib, parsnip puree, gremolata, sauteed Tuscan kale & pancetta, beef jus gf

ANATRA pan seared smoked duck breast, charred broccolini, balsamic and honey glazed artichoke, truss cherry tomato, blueberry sauce gf

FILLETTO DI MIALLE pork tenderloin, broccoli, parsley potatoes, herb and pistachio jus gf

CONTORNI

BROCCOLINI charred broccolini, salsa verde, parmesan gf, v	18	RUCOLA rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing gf, v
ROAST POTATOES sea salt, rosemary gf, v	14	PANZANELLA roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar gfo, v
FRIES aioli gf, v	14	MIXED LEAF evoo, aged balsamic v, gf
SEASONAL VEGETABLES garlic, butter gf, v	14	

DOLCE

PISTACHIO TIRAMISU mascarpone, coffee, pistachio, saviordi

RICOTTA CHEESECAKE baked ricotta cheesecake, berry compote

TORTA AL CIOCCOLATO warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato

Entrata

CHILDREN'S MENU

SECONDI & DOLCE 49PP

SECONDI

BISTECCA rump steak, shoestring fries, tomato or barbecue sauce *gf*

POLLO COTOLETTA chicken schnitzel, shoestring fries

SPAGHETTI BOLOGNESE beef bolognese, parmigiano reggiano, tomato sugo *gfo*

AGNELLO fried breaded lamb cutlets, shoestring fries

DOLCE

CRESPELLE warm crepes filled with custard, vanilla gelato, cinnamon, chocolate sauce