



MOTHER'S DAY MENU

4 COURSES | \$110 PER PERSON

STARTERS

Assorted house-baked focaccia barese, bread rolls and grissini with E.V.O., aged balsamic and whipped ricotta

ENTRÉE – CHOOSE ONE

Crudo di tonno, sesame-cruste seared sashimi-grade yellowfin tuna, citrus emulsion and sorrel

Arancini al tartufo, truffle taleggio and thyme

Beef carpaccio, black pepper and mustard-cruste tenderloin with capers, radish, cornichons and Parmigiano Reggiano

Calamari fritti, rocket, fennel, basil aioli and lemon

Honey-roasted beetroot, figs, meredith goat's cheese and walnuts

SECONDI – CHOOSE ONE

Fish of the day

Char-grilled eye fillet (200+ g), Black Angus, Hunter Valley (NSW), with wild mushroom sauce and porcini butter

Ossobuco alla Milanese, slow-cooked veal with saffron risotto and gremolata

Hand-made lobster ravioli, Western rock lobster in seafood bisque with chives

Lasagna parmigiana, hand-made pasta layers, fried eggplant, buffalo mozzarella, Grana Padano and tomato sugo

DOLCI TO SHARE

Italian cheesecake, mixed berries and mascarpone

Profiteroles filled with Nutella cream and hazelnut praline

ADD-ON SIDES

Roasted potatoes, twice-cooked with rosemary and garlic – \$16

Radicchio and fennel salad, witlof, orange, pomegranate dressing – \$16

Autumn roasted vegetables, Dutch carrots, broccoli, cauliflower and shallots – \$16

