

MOTHER'S DAY Menu

GLASS OF PROSECCO DOCG ON ARRIVAL
STUZZICHINI - TO SHARE FOR THE TABLE

HOUSE-MADE FOCACCIA

With cherry tomatoes, sea salt, rosemary.
Served with balsamic vinegar and olive oil.

ZUCCHINO FLOWER

Peroni beer battered, stuffed with mix of Italian
cheeses, served with smoked mayo.

PRIMO - YOUR CHOICE OF :

SPANNER CRAB TORTELLI

Spanner crab filling, mascarpone, lemon,
vongole, zucchini, cherry tomato.

BEETROOT GNOCCHI

Hand-made Gnocchi, broccoli, toasted almonds,
confit tomato, buffalo ricotta.

EGG PAPPARDELLE W/ LAMB

48hr slow cooked lamb ragu', tuscan kale, tomato,
red wine, pecorino romano

SECONDO - YOUR CHOICE OF :

GRASS-FED BEEF EYE FILLET

Grilled Beef fillet served with rosemary kipflers
potatoes, charred broccolini and port jus.

HALF LOBSTER THERMIDOR

Cheese gratinated half lobster served with a
rocket pesto, confit mushrooms

DOLCE - YOUR CHOICE OF :

DARK CHOCOLATE MOUSSE

65% belgian chocolate, almond biscuit, whipped
cream

LEMON CREMINO

Lemon curd, amaretto biscuit, vanilla gelato,
Italian meringue

4 COURSES \$105 / 3 COURSES \$90