



Mother's Day

M E N U

3 Course Sharing | 89pp



Kids

- Bowl of fries | 13
- Fusilli with butter & Parmesan | 12
- Fusilli Napoli | 12
- Spaghetti Bolognese | 15
- Chicken Schnitzel with fries | 16
- Minute Steak with fries | 18

Something to Start

- House-made rosemary & sea salt focaccia | 8
- Fresh Oysters with lemon, lime & vodka granita | 7 ea

Entree

CHOICE OF ONE EACH

- Roasted half-shell Scallop with pea velouté, crispy pancetta & lemon pangrattato
- Prosciutto di Parma with burrata, preserved persimmon & green olive
- Fioretto Cauliflower with whipped feta, agrodolce currants & pine nuts
- Beef Carpaccio, Pecorino aioli, pickled enoki mushrooms, rocket & crispy artichoke

Secondo

CHOICE OF ONE EACH

- Squid ink spaghetti with blue swimmer crab, chilli & basil
- Paccheri with prawns, spinach, cherry tomato & shellfish butter
- Red wine braised beef cheek with carrot & parsnip purée, cavolo nero, gremolata, jus
- Ravioli filled with pumpkin & ricotta, burnt sage butter & roasted hazelnuts
- John Dory with saffron potatoes, black mussels, fennel & shellfish broth

Dolci

CHOICE OF ONE EACH

- Limoncello Tiramisu with lemon curd, mascarpone cream & raspberries
- Dulce de leche panna cotta with roasted banana, wattleseed cream, hazelnut meringue & espresso caramel



Please let us know of any allergies, intolerances or dietary issues. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. All credit cards & AMEX incur a 1.75% surcharge. A group surcharge of 10% applies for groups of 8 or more. A surcharge of 10% applies on Sundays.