

Mother's Day

Primi

Arancini of Braised **Veal & Pork Ragù** on roasted capsicum aioli

Traditionally Italian **Carpaccio**, wafer thin slices of rare beef fillet, garlic truffle oil, fresh lemon cracked pepper, baby capers, parmesan & rocket

Sizzling Prawns with garlic & chilli, spring onions in **Soave** wine Served with charred pane di casa

Tempura **Zucchini flowers**

Served with fresh baby rocket dressed with lemon vinaigrette

Butternut Pumpkin Risotto with sage cooked in vegetable broth (gf, v, vegan)

Optional Extra; Garlic Focaccia 10 (v) (4 Pieces)

Secondi

Braised Junee **Lamb Shank**, Montepulciano jus Pea puree & roasted garlic & rosemary potato (gf)

Fillet of **Snapper** wrapped in **Prosciutto** on scallop potatoes, asparagus Dill & caper beurre blanc (gf)

Pan seared **Chicken Scallopini** tenders in confit garlic cream mushroom Scallop potato & broccolini (gf)

Hand rolled **Fusilli** pasta with braised **Duck** Ragù in seasoned pomodoro & Italian herbs

Ratatouille of baked thinly sliced eggplant, zucchini, squash & pomodoro (veg, vegan, gf)

Dolce

Sticky Date Pudding

Served warm w butterscotch sauce, crushed pistachio & Vanilla Bean Gelato

Tiramisu

Layers of Savoiardi biscotti, mascarpone cream, espresso & Tia Maria

Crepes suzette

Crepe with a sauce of caramelised sugar, butter, orange juice, zest and Grand Marnier s/w vanilla gelato

Sicilian cannoli

Pastry tubes filled with Sicilian style custard & drizzed with chocolate ganache

Poached Pear

Pear poached in syrup infused with cinnamon & clove, served with a dollop of mascarpone
(gf / vegan optional)