

# MOTHER'S DAY MENU

2 course for \$75pp  
ADD MUMM Napa Cuvee Prestige \$22/\$99  
ADD Pucino Limoncello Spritz \$13  
On departure home made macarons for the mums

## Choice of Entrée

### BURRATA

roasted peaches, rosemary honey, preserved zucchini, basil oil & toasted almonds

### ZUCCHINI FLOWER 3pce

purple cauliflower, prawn nduja mousse & pumpkin seed dressing

### BEEF CARPACCIO

horseradish cream, capers, balsamic, radish & basil oil

### POTATO BLINI 3pce

cured salmon, crème fraiche & avruga caviar

### FRIED CALAMARI

lime chilli aioli & lemon

## Choice of Main

### PRAWN & BUG

linguini, zucchini cream puree, chilli oil, lemon & fresh herbs

### BARRAMUNDI

crispy leeks, lemon butter emulsion & fried capers

### SPAGHETTI BOLOGNESE

wagyu beef ragu, tomato, red wine & parmesan

### LAMB SHOULDER

puree di fava, jus de provence & herbs

### CAPRICIOSA PIZZA

rossa base, mushroom, ham, fior di latte, olives & artichoke

## Dessert

CLASSIC TIRAMISU \$16

DOLCE AMORE \$20



## Add Ons

MIXED LIGURIAN & SICILIAN OLIVES \$10

NATURAL OYSTERS \$32/\$46

HOUSE MADE FOCACCIA \$3 PCE  
choice of; E.V.O.O, mortadella mousse  
or ricotta

BROCCOLINI \$13  
manchego

PEAR & WALNUT SALAD \$21  
rocket, honey balsamic &  
truffle oil