

Mother's Day

\$70PP | 3 COURSES

ANTIPASTI (TO SHARE)

Woodfired Focaccia, Prosciutto, Buffalo Mozzarella, Basil Oil (GFO)

House Marinated Olives (VG, GF)

Sicilian Mussels, Napoletana Sauce (GF)

Calamari Fritti

SECONDI (CHOICE OF ONE)

Truffle Mushroom Gnocchi (V, GFO)

Barramundi Cartoccio, Cherry Tomatoes, Olives (GF)

6hr Braised Beef Cheek, Silverbeet, Hazelnut (GF)

CONTORNI (TO SHARE)

Panzanella, Heirloom Tomatoes, Stracciatella, Anchovies

Chargrilled Broccolini, Garlic (VG, GF)

Roasted Patate, Rosemary, Garlic (VG, GF)

DOLCE (CHOICE OF ONE)

Housemade Signature Tiramisu (V)

Rich Chocolate Brownie, Mandarin Coulis (V)

Honey Passionfruit Semifreddo (V, GF)

V = Vegetarian | VG = Vegan | GF = Gluten Free | GFO = Gluten Free Option | DF = Dairy Free
Dietary requirements can be catered for with advanced notice & may incur an additional cost. 10% surcharge applies on Sundays. 10% discretionary surcharge applies to groups of 10 and more.