



MOTHER'S DAY

LUNCH & DINNER

TWO COURSE CHOICE MENU

Mains (choice of)

Pan roasted Chicken Breast, heirloom carrots, pancetta & oat crumble, red pepper puree – GFO, DFO

Roasted Barramundi, eggplant caponata, green olives chive oil, saffron bone sauce – GF, DF

Frutti Di Mare Misti, prawns, crab, clams & octopus tossed in a light vodka tomato sauce w/ spaghetti – GFO, DF

Wild Mushroom Alfredo, confit mixed mushrooms & fettucine in Alfredo sauce w/ fresh herbs – V, GFO, DFO

Dolci (choice of)

Classic Tiramisu: layers of campos espresso & frangelico soaked savoiardi, whipped egg & mascarpone cream zabaglione dusted with cocoa powder – V

Duetto di Cannoli: two fried pastries stuffed with coffee & hazelnut pastry creams – V

La Madre Verde: White chocolate mousse, tangy pine-lime + basil centre, green glaze, pink micro sponge & basil gel w/ toasted pistachio & vanilla crumb – GF, V

