

Mother's Day

SPECIAL 4 COURSE SHARED MENU

\$125pp Set menu food only | \$165pp Free-flowing beverages and Set menu

WELCOME

Ostriche e
Champagne (LG)

Oyster, Champagne dressing

TO START

Gamberi (LG) (I)

Prawn cocktail

Tonno (I)

Tuna tartar, pistachio crust,
apple, lemon dressing

Antipasto all'Italiana

Selection of Italian cured meat,
grilled vegetables, focaccia

Pizza Regina (V)

Napolitana pizza, cherry
tomato, rucola, shaved
parmesan, stracciatella

MAIN COURSE

Risotto Agli
Asparagi (V)

Carnaroli rice, asparagus,
Fontina, truffle

Tagliata di Manzo

Riverina Scotch fillet,
vegetable parmigiana,
broccolini, grilled
mushrooms, grape sauce

Barramundi
alla Griglia

Grilled barramundi,
celeriac sauce,
spinach, balsamic onion

Sides

Mash potato (V),
Garden salad (V)

DESSERT

Tiramisu

Traditional Italian
mascarpone and
coffee cake

Sbricolata alle
Mele (V)

Apple and almond
crumble

DRINKS

Sparkling, red
and white wine,
beer, soft drinks

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

One bill per table.

Mother's Day

SPECIAL 4 COURSE SHARED MENU

Children Under 12 • \$50pp

WELCOME

Ostriche e
Champagne (LG)
Oyster, Champagne dressing

TO START

Gamberi (LG) (I)
Prawn cocktail

Tonno (I)
*Tuna tartar, pistachio crust,
apple, lemon dressing*

Antipasto all'Italiana
*Selection of Italian cured meat,
grilled vegetables, focaccia*

Pizza Regina (V)
*Napolitana pizza, cherry
tomato, rucola, shaved
parmesan, stracciatella*

MAIN COURSE

Risotto Agli
Asparagi (V)
*Carnaroli rice, asparagus,
Fontina, truffle*

Tagliata di Manzo
*Riverina Scotch fillet,
vegetable parmigiana,
broccolini, grilled
mushrooms, grape sauce*

Barramundi
alla Griglia
*Grilled barramundi,
celeriac sauce,
spinach, balsamic onion*

Sides
*Mash potato (V),
Garden salad (V)*

DESSERT

Tiramisu
*Traditional Italian
mascarpone and
coffee cake*

Sbricolata alle
Mele (V)
*Apple and almond
crumble*

DRINKS

Soft drinks

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

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