



Festa della Mamma - Mother's Day Lunch

SUNDAY 14TH MAY 2017 - \$85 PER PERSON

Antipasti - choice of

Sixty three degree egg, local wild mushroom ragu, croutons, vincotto and thyme (v)

King ora salmon crudo, cucumber, horseradish, pink peppercorn and citrus roe (gf)

Slow cooked (Bollito) seasoned beef brisket, mostarda di Cremona and white cabbage (gf)

Primi – choice of

Spinach & nettle cannelloni, ricotta filled with and oxtail ragu and parmesan

Lemon scented Aquarello risotto, Crystal Bay prawns and basil (gf)

Chestnut and potato gnocchi, roast pumpkin, burnt butter, sage, Taleggio DOP (v)

Secondi – choice of

Pot roasted rolled veal, Swiss chard, parmesan , anchovy and roasting juices (gf)

Whole roast partly deboned jumbo quail filled with pork sausage, prune and pinenuts with pearl barley and rosemary.

Baked rainbow trout, Jerusalem artichokes, lemon, caper and garlic butter sauce (gf)

All served with Insalata and patate al'aglio e rosmarino

Dolce o formaggio – choice of

A selection of Italian cheeses with house made quince paste and our crackers

Crepes filled with orange scented ricotta, strawberry and rhubarb compote, pistachio ice cream

Chocolate and hazelnut layer cake

Layers of sponge, gianduja ,bitter chocolate and coffee butter cream with hazelnut praline gelato