

POST

MOTHER'S DAY 2019

ENTRÉE

CARPACCIO

Thinly sliced herb-crusted beef, lemon dressing, parmesan, rocket

CAPELLINI

Angel hair pasta, blue manna crab, tomato & basil sugo

FUNGHI

Sautéed autumn mushrooms, goat's curd, on warm house focaccia

MAIN

POLLO

Organic chicken breast, pan roasted, XV olive oil potato purée, green beans, salmoriglio

PESCE

Grilled market fish, parsnip cream, hazelnuts, pickled grapes, chardonnay dressing

PORCHETTA

Roast free-range Berkshire pork, roast spiced baby carrots, salsa verde

DESSERT

TIRAMISU

Traditional coffee dessert, marsala zabaglione

BUDINO

Warm apple & panettone pudding, vanilla Galliano gelato

TAKE HOME GIFT

Sue Lewis Chocolatier truffles for Mum

\$95 per person, please choose one entrée, main & dessert

Children's menu \$35 per child aged 14 or under:

Grilled chicken & spaghetti with tomato sugo
Home-made vanilla ice cream, strawberries & chocolate sauce