

# Mother's Day 2019

*Ciabatta al forno con burro cremoso - Oven baked ciabatta w creamy butter*

## Primi

Wild Mushroom Risotto

Swiss Brown, Oyster & Enoki mushroom (g.f, v, vegan)

Gnocchi Pesto

House made Gnocchi with zesty basil pesto sauce (v, vegan)

Fusilli Duck Ragu

Hand rolled pasta with duck leg ragu & truffle oil

Seafood Arancini

Golden Crunchy tiger prawn & barramundi risotto balls w pesto aioli

Quiche

Asparagus, ricotta & prosciutto quiche

<p><i>Optional Extra :</i>      <i>Dozen Fresh Natural oysters served with lemon drizzle, rock salt and rocket 31</i> <i>Dozen Oysters Kilpatrick, gently grilled with bacon, barbeque &amp; Worcestershire 32</i></p>
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## Secondi

Beef Tenderloin

Grasslands Premium Beef tenderloin w Camembert & montepulcciano jus, served on scallop potato (g.f)

Scallopini di Vitelo

Pan fried veal w a cream, garlic & mushroom sauce (g.f)

Rotolini di Pollo ripieni (g.f)

Succulent roasted chicken breast stuffed w baby spinach, prosciutto & bocconcini on potato & pumpkin puree

Barramundi

Grilled barramundi fillet & ratatouille confit Byaldi

Capsicum Ripieni (v)

Whole capsicum stuffed w a pomodoro risotto, peas & paprika

## Dolci

Bigne alla crema

Profiteroles, sweet choux pastry shells with vanilla Sicilian custard & almond chocolate ganache

Nutella Cheesecake

Cold set Nutella cheesecake, crushed roasted salted nuts & Chantilly cream

Sticky Date Pudding

Served warm w butterscotch sauce, crumbled caramelised pistachio & whipped cream

Tiramisu

Sponge finger biscuits, espresso café, mascarpone cream (v)

Crepe Suzette

Crepes with a sauce of caramelised sugar and butter, orange juice, zest and Grand Marnier s/w vanilla gelato