



Mothers Day 2024

Sunday 12th May

\$150 per person – 2 snacks & Mini a la Carte menu

[Deposit* of \$50pp required to **make a booking** online via our website]

[Children's Menu Available](#)

Sample Menu

Snacks

Venetian **baccala** montecato crostini

Roman **suppli** rice with peas & smoked scamorza

entrees

Hiramasa **kingfish** crudo, citrus cured **scallop**, whipped cod roe, yuzu dressing

🥬 Tempura **zucchini flowers**, beetroot, Chevre & dolcelatte, burnt honey vin cotto

Mooloolaba **prawn** & Ora King **salmon ravioli**, prawn–bisque sauce

Agnolotti del Plin, (*pasta filled with veal, mortadella*), Tuscan kale puree, pecorino sauce

main courses

🥬 Miso roasted Ramarro Farm **cauliflower**, cauliflower skordalia, pickled Romanesco & pine nut salad

Pan-fried **Blue-Eye trevalla fillet**, lemon caper–butter, crumbed fennel, shaved bulb fennel salad with orange

Honey roasted **duck** breast, duck confit croquette, caramelized leeks, cannellini bean puree, salted grapes

Char grilled, Black Onyx **beef scotch-fillet***, roasted carrots & shallots, salsa verde, aged balsamic-jus

**(Ranges Valley, NSW pure black Angus, 300gms, MB3+, Grain Assisted min 270 days)*

Butter poached Warrnambool Southern Rock **Lobster tail** (shelled) – **\$38** surcharge
crayfish leg meat salad, tarragon sabayon, roasted cherry tomatoes, Avruga caviar

'la dolce vita' [Your own dessert plate of 3 small tastes]

Peach Melba pavlova with crème fraiche & raspberries

Gianduja mousse, chocolate chantilly, almond dacquoise

Mango semifreddo, toasted coconut

We are a fully licensed restaurant; however we do also allow our guests to
BYO special bottles of wine. The corkage charge **\$50 per bottle**.