



## Mothers Day 2025

Sunday 11<sup>th</sup> May

**\$150** per person - 2 snacks & 3 course Mini a la Carte menu

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

### Snacks

Panipuri with NZ King **salmon** & beetroot tartare, horseradish cream, shiso oil  
Roman rice **suppli** with smoked scamorza, pickled truffle slice

### entrees

Local, wild caught like Jimmie **kingfish** crudo, scallop ceviche,  
taramasalata whipped cod roe, cucumber, finger lime dressing, salt & vinegar crisp

🌿 Tempura **zucchini flowers**, beetroot, stracciatella mozzarella, herb oil

Char-grilled, WA Fremantle **octopus**, chimichurri dressing,  
braised Sardinian fregola tostata with harissa

**Rigatoni** rigate, **duck** confit ragu, spinach, porcini & truffle tapenade velouté sauce

Ravioli filled **prawn** & scallop mousse, lobster-bisque sauce

### main courses

🌿 Kombu braised **sugarloaf cabbage**, cauliflower-cashew skordalia,  
Brussel sprout leaves, edamame beans, miso broth

Fresh **fish** of the day

Pan-fried **quail** saltimbocca, cotechino pork sausage,  
grilled polenta, Tuscan kale, sage-vincotto

Grilled Romsey Ranges **lamb** loin, Melograno' pomegranate-lamb jus,  
'labneh' hung yogurt, lentils, farro & buckwheat salad with lemon dressing

Char grilled, Southern Ranges **beef scotch-fillet**, [surcharge \$10]  
King Brown mushroom, kale, pickled onion, 'Dianne' sauce

\*(Premium free range, grassfed beef from Sth West Vic, 300gms, MB4+)

### side dishes

Organic <b>leaf salad</b> , balsamic dressing	\$12
Grilled <b>broccolini</b> , lemon-butter dressing	\$14
<b>Potato roesti</b> 'chips', rosemary-garlic salt, aioli	\$15

### dessert trio or cheese

'*la dolce vita*' Your own dessert plate of 3 small sweet tastes:

Dark **chocolate** panna cotta, berry compote

Passionfruit **pavlova** with citrus fruits

**Tiramisu** tart mocha mousse, mascarpone crema, marsala anglaise

Today's **cheese**, fig chutney, lavosh, toasted fruit & nut loaf