



Mothers Day 2025

Sunday 11th 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

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

Hiramasa **kingfish** tartare, taramasalata whipped cod roe

entrees

🌿 Tempura **zucchini flowers**, heirloom tomato, stracciatella mozzarella, herb oil

NZ King salmon gravlax–crudo, compressed cucumber,
wasabi–horseradish crème fraiche, shiso oil

🌿 Mushroom & ricotta **agnolotti**, spinach & pea puree, miso–shiitake sauce

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

Pugliese **orecchiette**, spicy pork & veal **sausage**, broccolini,
porcini & truffle tapenade velouté sauce, pangrattato

main courses

🌿 **Cauliflower** head roasted with pecorino, cauliflower skordalia

Fresh **fish** of the day

Crumbed, Otway, free-range **pork** cutlet ‘alla Milanese’, cabbage, apple & mint salad

Crisp skin **duck** leg confit, grilled polenta, sauteed spinach & Tuscan kale, vincotto

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

side dishes

Organic **leaf salad**, balsamic dressing \$12

Roasted **cauliflower**, miso–cashew puree \$14

Pan roasted heirloom **carrots**, labneh, sumac \$14

Potato roesti ‘chips’, rosemary–garlic salt, aioli \$15

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

Dark **chocolate** panna cotta, berry compote

Pistachio–ricotta **semifreddo**, pistachio halva

Lemon meringue tart