

# Mother's DAY

## LUNCHEON MENU

### ♥ ACCOMPANIMENTS ♥

Italian ciabatta bread loaf wrapped in linen

### ♥ GOURMET ANTIPASTO ♥

(charcuterie plate per person)

A selection of prime quality salumi premium meats,  
locally grown farm fresh Mediterranean marinated vegetables,  
finest Italian cheeses, handcrafted grissini.

### ♥ ENTRÉE ♥

(alternate serve)

Crespelle of pumpkin and ricotta, mustard fruits  
with burnt sage butter \*V

OR

Risotto of pea, spring green leaves and aged pecorino \*V

### ♥ MAIN COURSE ♥

(alternate serve)

Oven roasted chicken breast with braised mushrooms,  
confit garlic potato, broccoli and trussed tomato \*GF

OR

Roasted barramundi on caper black olive crushed potatoes,  
with eggplant basil pine nut relish and tomato fondue \*GF

### ♥ SWEET ENDING ♥

(individual)

Classic French vanilla crème brulee served with  
a Belgium waffle crisp, fresh berry and jam

### ♥ TO FINISH ♥

Barista made Vittoria macchiato coffee and  
French handcrafted teas

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GF - Gluten Free V - Vegetarian

Please note: Menu items may contain or come into contact with nuts