

# MOTHER'S DAY

3-COURSE CELEBRATION MENU  
\$125.00 PER PERSON

## | ENTRÉE |

### **BURRATA D'AMORE (GF)**

*Heritage tomato, glazed pumpkin, basil oil*

OR

### **BOURBON GLAZED BEEF SHORT RIB (D,GF)**

*Mashed pumpkin, crispy leek, beef jus*



## | MAIN COURSE |

### **CONE BAY BARRAMUNDI (S,GF,D)**

*Parsley potato, broccolini, salmoriglio*

OR

### **LEMON THYME CHICKEN INVOLTINI(GF,D)**

*Parmesan mashed potato, sautéed beans,  
and mushroom cream sauce*

OR

### **MELANZANE (VEA,GF)**

*Marinated eggplant, White beans, mushrooms,  
olives, tomato, broccoli, pagrattato*



## | DESSERT PLATE |

### **AMOUR NOIR STRAWBERRIES, TIRAMISU, ROSE PATEL MACARON (D, E)**

V - Vegetarian | VEA - Vegan | E - contains eggs | D - contains dairy |  
S - contains seafood | GF - gluten-free |

Please advise our team of any allergies or dietary requirements.

*We are a cashless business. A merchant service fee applies to some cards.  
A 15% public holiday surcharge applies.*