

MOTHER'S DAY

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SET MENU - \$79 PP

ENTRÉE

MISTO DI MARE HOT POT

Mixture of seafood, octopus, calamari, prawns, mussels, cherry tomatoes, basil, white wine, olive oil & lemon.

PRAWN COCKTAIL

Chilled prawns with shredded iceberg lettuce & house made cocktail dressing.

GRILLED HALOUMI & PROSCIUTTO

With honey, olive oil, roasted pistachio crumble & chilli oil.

CRISPY PORK BELLY

With home-made sweet chilli sauce.

BOLOGNESE & PEA ARANCINI

Napolitana sauce, basil & freshly grated parmesan.

MUSHROOM RISOTTO (V)

Sauteed mixed mushrooms, parsley, truffle oil, parmesan, crispy enoki mushroom, & parmesan crisp.

GARLIC PRAWN PIZZA

Sauce, prawns, garlic, cherry tomatoes, bocconcini & basil.

MEATLOVERS PIZZA

BBQ sauce, bacon, ham, pepperoni, beef & mozzarella.

DESSERTS

STICKY DATE PUDDING

With butterscotch sauce and vanilla bean gelato.

MIXED SORBET

Blood orange, lemon, raspberry.

MAINS

BALMAIN BUG RISOTTO

In a prawn bisque sauce with parsley & whipped lemon mascarpone cream.

TRIO DI MARE

Grilled barramundi, scallops, king prawn, miso butter, broccolini & chat potatoes.

SLOW COOKED LAMB SHOULDER

On a bed of risoni pasta, napolitana sauce and freshly grated pecorino cheese.

BRAISED BEEF CHEEK

Mashed potato, mushroom ragout & port jus.

BAKED CHICKEN MARYLAND

With garlic mash potato, bok choy, spinach & light cream sauce.

CAVATELLI CACIO E PEPE

Olive oil, fresh garlic, cracked black pepper & pecorino cheese.

ARUGULA PIZZA

Sauce, mozzarella, prosciutto, rocket & shaved parmesan.

DAVIDE PIZZA

Sauce, chicken, shallots, caramelised onion, mozzarella & peri peri sauce.

TIRAMISU

Savoiardi biscuits, coffee, mascarpone cream & chocolate.

LIMONCELLO SYRUP CAKE

Topped with whipped ricotta and pistachio.

BREADS

PLAIN BREAD (Olive Oil, Balsamic Vinegar)	\$6.0
GARLIC OR HERB BREAD	\$8.0
TOMATO BRUSCHETTA	\$12.5
ROASTED CAPSICUM & FETA BRUSCHETTA PIZZA	\$12.5
PUFF BREAD	\$22.0
GARLIC & CHEESE PIZZA	\$12.0
	\$18.0

SALADS & SIDES

POTATO MASH (V) (GF)	\$10.0
CHIPS (V)	\$10.0
PARMESAN & TRUFFLE FRIES	\$12.0
FRIED OLIVES (V) (GF)	\$12.0
GREEK SALAD (V) (GF)	\$16.0
TOMATO SALAD (V) (GF)	\$12.0
INSALATA MISTA (V) (GF)	\$14.0
CAESAR SALAD	\$15.0
Add Chicken \$6	
ROSEMARY ROAST POTATOES (V)	\$10.0

TEA

ENGLISH BREAKFAST	\$3.5
EARL GREY	\$3.5
CHAMOMILE	\$3.5
PEPPERMINT	\$3.5
GREEN	\$3.5

AFTER DINNER DRINKS, WINES & PORTS

PENFOLDS CLUB AUSTRALIAN TAWNY	\$12.0
GALWAY PIPE GRAND TAWNY	\$14.0
GRAPPA AVERNA	\$10.0
	\$10.0

COFFEE

SHORT BLACK	\$3.0
CAPPUCCINO	\$4.5
LONG BLACK	\$4.5
FLAT WHITE	\$4.5
PICCOLO LATTE	\$4.5
MACCHIATTO	\$4.5
CAFE LATTE	\$5.0
MUGACCINO	\$5.0
CHAI LATTE	\$5.0
MOCHA	\$5.0
HOT CHOCOLATE	\$5.0
WHITE HOT CHOCOLATE	\$5.5
VIENNA COFFEE	\$5.5
BABYCINO	

*with coffee purchase complimentary

EXTRAS

Soy milk +\$1
Decaffeinated +50c
Extra coffee shot +50c
Vanilla, Caramel and hazelnut flavouring +50c

LIQUEUR COFFEES

ROMANO	Double espresso, galliano liquer, whipped cream	\$10.9
IRISH	Double espresso, irish whiskey, whipped cream	\$10.9
JAMAICAN	Double espresso, tia maria, whipped cream	\$10.9
CORETTO	Espresso, grappa or sambuca	\$10.9
ENZO'S	Espresso, bailey's	\$10.9

AMARO MONTENEGRO	\$10.0
STREGA	\$10.0
COGNAC COURVOISIER VS	\$11.0
COGNAC HENNESY VSOP	\$15.0