

Mother's Day

ANTIPASTI TO SHARE

Imported 18-month Prosciutto di Parma, award winning local artisan salami, ham with grilled Mediterranean vegetables, mixed olives and house made focaccia bread

MAIN

Fish of the day, Pasta, Pizza or
Add \$10 for 300g Eye Fillet Stone Grill Steak

HOUSE MADE DESSERT

Choice of

Tiramisu

Savoardi biscuits, espresso coffee, liqueurs and rich mascarpone zabaglione

Chocolate Mousse

80% Belgium Chocolate, firmly whipped with whole eggs, sprinkle of icing sugar

Panaccotta (GF)

Vanilla bean panaccotta

2 Course \$45 PP

3 Course \$55 PP