

SIS

MOTHERS DAY

3 courses / person

79

With a glass of Perrier-Jouët 'Grand Brut'

94

ENTREE

Gnocchetti carbonara, guanciale, parigiano reggiano, cured egg yolk

Raw snapper, shaved persimmon carpaccio, chilli, citrus olive oil

Stracciatella, sourdough, roasted sprouts, lemon, chilli

MAIN

Market fish 'Puttanesca', kalamata olive, anchovy, capers, vine tomato, basil

Fried chicken cotoletta, little gem lettuce, green goddess, pecorino

Hand cut pappardelle, braised lamb shoulder, salsa verde

Speckle Park scotch, bone marrow, balsamic onions (**add \$15**)

DESSERT

Panna cotta, caramelized citrus, pecan crumble

KIDS

2 courses / child

25

MAIN

Margherita pizza

Or

Spaghetti Bolognese

DESSERT

Scoop of ice cream, chocolate sauce