

Mother's Day Lunch

STARTERS

Garlic crust

ENTREES (Select one)

Rigatoni a Ragu

8 hour Slow cooked Beef and Pork chunks in Napolitana sauce.

Zucchini Flowers

Filled with smoked Scamorzza cheese, Ricotta and peas drizzled with gorgonzola reduction.

Natural Oysters

Half dozen Pambula region NSW, accompanied with sour Tanqueray Gin & Passion fruit pulp.

Garlic Prawns

Sautéed in garlic and napolitana sauce.

MAINS (Select one)

Barramundi Fillet

Crispy skin Barramundi with Tarragon Butter Caviar & fresh Lemon reduction.
Served with potatoes and greens.

Chicken Breast

Australian Pancetta, mushrooms, slow cooked in white wine & cream sauce.
Served with potatoes and greens.

Gnocchi Amoretti

Roasted pumpkin, pinenuts and burnt butter sage, pesto sauce.

BBQ Half Lobster

W.A region, grilled to perfection and served with lemon garlic butter Reduction. Served with chips and salad.

DESSERT (Select one)

Fireball whiskey cream Brulee

Served with fresh cream and strawberries.

Chocolate & hazelnut semifreddo

Served with warm chocolate ganache and strawberries.

Tiramisu

Served with fresh cream and strawberries.

SIDES

Shoe String Fries 6.9

Broccolini with caramelised onion 8.5

Rosemary and Salt Potatoes 8.5

Mixed Leaf Salad 12

Tomato, Cucumber and Onion

Roquette 15

Parmesan, Spanish onion and Fried kumara

Spinach 15

Beetroot, Goat Cheese and Walnuts

Gabrese 16

Tomato Chucks, Bocconcini, basil, and fresh ricotta

\$79 per person

 AMORETTI S

Mother's Day Lunch

Children's Menu - Under 12

MAINS (select one)

Penne Napolitana

Penne tossed with Napolitana sauce and cheese.

Chicken Schnitzel and Chips

Pizza

Choose from Margarita or Ham and Pineapple pizza

DESSERT

Gelato

Your choice of vanilla, strawberry or chocolate topping.

\$20 *per child* ages of 4 to 12 years.