

# Mother's Day Sharing Style MENU

## STARTERS

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Olives & Nuts

House made focaccia with local olive oil

## FIRST COURSE

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Nonno's Stuffed local artichokes(v)

*Mortadella, green olive tapenade, fior de latte*

Spencer Gulf Kingfish Crudo

*watercress, capers, chilli*

## SECOND COURSE

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Spaghetti Carbonara

*Guanciale, egg yolk, pecorino, black pepper, parsley*

Carnaroli Risotto

*of Adelaide Hills Mushrooms & Gorgonzola Dolce*

Clare Valley Lamb Shoulder

*w/ rosemary & nebbiolo braised fennel Rosemary & garlic  
roasted parsnips, pumpkin & shallots with gremolata*

## DESSERT

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Torta Caprese, Panna Fresca, Spring Berries (V,GF)

Tuttomisu

