

# MOTHER'S DAY MENU

SAN LORENZO

\$110 per person + beverages

## ON ARRIVAL

Verdure tart, confit of leek & zucchini, whipped meredith feta, red sorrel leaves (V)

## ENTREE - Your choice of

Beef tartare, diced gippsland grain-fed beef, grana padano, white anchovy crisp, quail egg (GF)

Tuna gravlax, aerated horseradish cream, French radish dill oil, fennel tops (GF)

Beetroot ravioli, thinly sliced red golden beetroot, goats cheese, chive filling, burnt butter, sage, toasted hazelnuts (GF/N)

Fritto misto, crispy fried loligo calamari, school prawns, squid ink aioli, house pickles (GF/DF)

Lobster tortellini, seafood brodo, pecorino cheese

## MAIN COURSE - Your choice of

Eye fillet, grass fed (220g), king oyster mushroom, celeriac puree, sangiovese sauce (GF/DF)

Porchetta, rotisserie pork belly, pancetta roasted brussel sprouts, baby carrots, port reduction (GF/DF)

Fish of the day - wait staff to advise

Linguine 'Frutti di Mare', king prawns, scallops, mussels, clams, white wine, garlic, chilli, rocket (GF/DF)

Homemade Gnocchi, butternut pumpkin, jerusalem artichokes, fontina, oregano (V)

## SIDES - 10 Each

Crispy Fries

Butter lettuce salad

Baby carrots

## DESSERT - Your choice of

Vanilla crème caramel, orange & pistachio crostoli biscotti (N)

Dark chocolate mousse, nashi pear pudding, toasted coconut honey syrup

Limoncello 'Tartufo', limoncello-infused parfait, meringue shell, lemon curd (GF)

Cheese plate, homemade lavosh, quince paste, macerated grapes

*Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)*

V | vegetarian

GF | gluten free

DF | dairy free

N | contains nuts

Please note the above menu is subject to change based on produce availability and chef adjustments.