

MOTHER'S DAY MENU

SAN LORENZO

\$110 per person + beverages

ON ARRIVAL

Caramelised mortadella, whipped parmesan, pickled zucchini curls

ENTREE - Your choice of

Zucchini Flower, crispy batter, stracciatella black pepper, tomato basil salsa, balsamic pearls ^(GF/V)

Hot smoked Atlantic salmon, vegetable ala grec, horseradish aioli, sourdough crisp

Hervey Bay scallops, crumbed scallops, cucumber, bearnaise, fennel tops, black caviar

Aylesbury cross duck pistachio terrine, foie gras, caramelised fig, sour lavosh

Pipe Rigate, lamb shoulder ragu, chianti braised, baked feta, oregano leaves

MAIN COURSE - Your choice of

Porterhouse, dry aged grass fed (300g), fondant potato, asparagus spears, bordelaise sauce ^(GF)

Veal cotoletta, veal rib eye, golden herb crumb, zucchini eggplant caponata, agro dolce dressing

Fish of the day - wait staff to advise

'Pappardelle' lobster medallions, king prawns, seafood bisque, cherry tomato sugo

Porcini Risotto, Italian porcini mushrooms, vialone nano rice, pecorino, truffle oil ^(GF/V)

SIDES - 10 Each

Crispy fries

Butter lettuce salad

Baby carrots

DESSERT - Your choice of

Crostata, rhubarb jam, almond frangipane, clotted cream

Crème Brulée, baked vanilla custard, caramelised top, orange scented tuille

Chocolate 'Tartufo', dark chocolate parfait, spearmint honeycomb, ganache ^(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.