#### MOTHER'S DAY 3 COURSE SET MENU \$70PP

Treat Jour

### appetizers

OYSTERS Natural (each) , **5** / Kilpatrick (each), **6** 

### YOUR CHOICE OF:

### entrée

**BAKED FIGS** wood fired baked figs wrapped in prosciutto served with a creamy gorgonzola sauce

**CRISPY PORK RIBS** tender pork ribs marinated in house made smokey BBQ sauce, coated in breadcrumbs, lightly fried with rocket salad

**ARANCINI** eggplant, semi-dried tomato, ricotta and pesto cream sauce

WOOD FIRED OVEN BAKED HALLOUMI halloumi wrapped in prosciutto served with a rocket and heirloom tomato salad finished with balsamic glaze

GARLIC PRAWNS tiger prawns, garlic, basil, napolitana sauce with pane di casa

SALT AND PEPPER SQUID lightly fried squid with aioli and lemon

**ROASTED TOMATO BRUSCHETTA** woodfired tomatoes, prosciutto, grilled asparagus, ricotta on toasted pane di casa bread

## dessert

MINI BOMBOLINI Italian donuts coated in vanilla sugar served with Nutella and butterscotch sauce

**STICKY DATE** served with vanilla bean gelato

### mains

#### LAMB BACKSTRAP

garlic and rosemary marinated lamb served with pumpkin puree, green vegetables and feta

SALMON

crispy skin salmon served with garlic potatoes and baby spinach with lemon and caper butter

**CANNELLONI** spinach and ricotta cannelloni baked in napolitana sauce served

with a Greek salad CHICKEN SCHNITZEL parmesan crumbed schnitzel with chips and rocket parmesan salad

MAFALDINE VONGOLE vongole, prawns, heirloom tomatoes, garlic and chilli in a stock base

HOT HONEY PIZZA pepperoni, caramelised onion, ricotta, mozzarella on a tomato base finished with hot honey

SAUSAGE AND POTATO PIZZA Italian sausage mince, potato, rosemary, mozzarella on a garlic base finished with sour cream

CHOCOLATE CHEESECAKE

triple chocolate cheesecake on a biscuit base topped with chantilly cream, maltesers and chocolate ganache **CREME BRULEE** baked vanilla custard served with banana gelato

**TIRAMISU** layers of espresso soaked savoiardi biscuits, mascarpone cream and cocoa

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### sides

PLAIN BREAD served with olive oil & balsamic vinegar

GARLIC BREAD	7
GARLIC BREAD	'
TOMATO BRUSCHETTA	10
ROASTED CAPSICUM & FETA BRUSCHETTA	11
TOMATO, PROSCIUTTO & SHAVED PARMESAN BRUSCHETTA	12
CHIPS served with aioli	9
SEASONED POTATO WEDGES	10.5
GARLIC ROAST POTATOES	8
BROCCOLINI pan fried with garlic butter	10
SEASONAL VEGETABLES	10
MASHED POTATO	8
FRIED OLIVES	10

5

# salads

GARDEN SALAD	14
ROCKET SALAD	15
GREEK SALAD	15
CAESAR SALAD	16
(add chicken or prawns +\$5)	
CAPRESE SALAD	17

### kids

All kids' meals \$18 & includes vanilla gelato

CHICKEN NUGGETS & CHIPS KIDS PIZZA MARGARITA OR HAWAIIAN CHICKEN SCHNITZEL & CHIPS KIDS SPAGHETTI BOLOGNESE KIDS PENNE NAPOLITANA

### tea & coffee

SHORT BLACK	3.5
LONG BLACK	4
CAPPUCCINO	4.5
FLAT WHITE	4.5
PICCOLO LATTE	4
ΜΑССΗΙΑΤΟ	4
CAFÉ LATTE	4.5
CHAI LATTE	4.5
MUGGACINO	5
МОСНА	5
HOT CHOCOLATE	4.5
WHITE CHOCOLATE	4.5
VIENNA COFFEE	5.5
TEA VARIETY	4
english breakfast, chamomile,	
earl grey. peppermint, green tea	

**ADD ONS** soy, almond, decaf, extra shot, syrup flavour +\$1

### drinks for after dinner

PENFOLDS CLUB	
AUSTRALIAN TAWNY	8.5
GALWAY PIPE	
GRAND TAWNY	10
COINTREAU	8.5
HENNESSY VSOP	14
HENNESSY XO	26
AMARO MONTENEGRO	9
LIMONCELLO	9
GRAPPA	9

### cocktail

THANKS MADRE

(lychee spritz) lychee, prosecco, soda water, lime and mint garnish

15

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