



MOTHER'S DAY 2024 SAMPLE MENU

~ ANTIPASTI ~ (A CHOICE OF)

Crudo di Pesce

Trio of raw fish, grapefruit, lime, capers, citrus oil, nasturtium

Capesante

Hervey Bay scallops, Jerusalem artichoke purée, pancetta

Aragosta

Chargrilled Champagne lobster, fennel, crème fraîche, finger lime
(\$10 supplement)

Cappellacci

Slow-braised goat filled pasta, goat's curd, wild mushroom, gremolata

~ PIATTI PRINCIPALI ~ (A CHOICE OF)

Bistecca di Manzo

'OTTO Reserve' by Rangers Valley Scotch fillet, Trapanese pesto, peppers

Pesce del Giorno

Rainbow trout, saffron cream, salsa verde

Agnello

Longreach lamb, crumbed eggplant, smoked capsicum, yoghurt

Spaghettoni

Long thin pasta, Queensland mud crab, confit tomato, garlic, chilli, basil
(\$20 supplement)

~ DOLCI ~ (A CHOICE OF)

Uva Rossa

Grape, yoghurt, blackcurrant, cantuccini

Cioccolato

Chocolate soufflé cake, fresh cream, Esturion de Sarrion Baerii Siberian Reserve caviar
(\$50 supplement)

Tiramisù

Coffee, mascarpone, Marsala

Formaggi

Cheese selection served with quince paste, pane carasau, and fruit bread

Head Chef Will Cowper.
Head Pastry Chef Gianna Ephraims.

Please note, a 10% Sunday surcharge applies to additional purchases.

