

quattro

MANTONS CREEK

Mother's Day 2024 | \$135pp
Includes a glass of Estate wine on arrival

antipasti

House baked, stone milled bread, cultured butter, Harts Farm olive oil
Sicilian green olives
Salmon ballotine
Prosciutto, compressed melon
Aged balsamic marshmallow, shaved lardo

primi

choice:
Seared scallops crispy chicken skin black garlic aioli
Crispy soft shell crab, salsa verde
Salad of pressed baby leek, new season potatoes, smoked hens egg yolk
Mushroom and ricotta tortellini, thyme broth

secondi

choice:
Coal roasted cauliflower, young carrots, toasted barely
Saffron gnocchi, braised veal, Tuscan cabbage
Crispy skinned market fish, smoked mussels, celeriac cream
Rolled saddle of lamb, last summer tomato, olive crumb
Twice cooked pork belly, apple mash, cider jus

served with:

Rocket and parmesan salad, balsamic dressing
Shoe string fries house sugo

dolci piatto alternato

choice:
House selected cheese, quince paste, truffled honey, crackers
Chocolate fondant, vanilla bean ice cream
Sticky date pudding, caramel sauce, lemon verbena ice cream
Traditional Tiramisu

We accommodate all dietary requirements. We cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients.

We accept cash, all card payments incur a 1.5% surcharge

20% Public Holiday surcharge applies.