



## Mother's Day Weekend Menu

### Primi to share

Wood fired focaccia with ricotta, pumpkin jam and strawberry balsamic glaze <sup>v nf gf\*</sup>  
Chargrilled octopus, potatoes and green beans, spicy 'nduja aioli, pickled red onion <sup>gf df nf</sup>

### Antipasto to share

San Daniele prosciutto, bresaola, mortadella, capocollo, finocchiona salami, marinated olives, lavosh, grissini, house-made mushroom and truffle arancini <sup>gf\* nf\* df\*</sup>

### Secondi – select one

**Pesce** - barramundi fillet, cauliflower purée, spicy tomato puttanesca, olives, watercress vinaigrette <sup>gf df nf</sup>

**Manzo** - braised beef cheek in red wine, celeriac purée, braised radicchio, wild mushrooms, parsnip chips, thyme jus <sup>nf df\* gf\*</sup>

**Gnocchi** - house-made ricotta and pumpkin gnocchi, butter sage sauce, caramelised porcini mushrooms, crispy kale <sup>v nf</sup>

**Scialatielli** - house-made pasta, tiger prawns, cherry tomatoes, zucchini, bouillabaisse, lemon zest <sup>nf df\* gf\*</sup>

### Dolce – select one

**Caprese** - chocolate and almond cake, amaretti crunch, vanilla gelato <sup>v gf\*</sup>

**Bombolone** - Italian sugar donuts, crème patisserie, rhubarb compote <sup>v nf</sup>

**Panna cotta** - orange liqueur panna cotta, chocolate sorbet, roasted almonds <sup>gf\* nf\*</sup>

**Formaggio** - Drunken buffalo (semi hard cow's milk cheese from Heathcote), figs poached in honey and brandy, pear and mint chutney, lavosh and crackers <sup>v nf gf\*</sup>

gf Gluten free | df Dairy free | v Vegetarian | vgn Vegan | nf Nut Free | \* Can be adapted.  
Public Holidays – a 15% surcharge applies. Thank-you for understanding

**The sweet life calling...**  
Olivigna Restaurant | Distillery | Cellar Door

