



## MOTHERS DAY LUNCH MENU

4 Courses- \$65pp

Sunday May 8<sup>th</sup> 2016

### *Starter*

**Garlic Confit Sour Dough Loaf-** Served with Trio of Dips

### *Entrée*

**Salt and Pepper Prawns-** with chilled primavera sauce and crisp mixed leaves

**Seared Sea Scallops-**with green pea risotto and lemon butter sauce

**Tian of 5 Hour Slow Roasted Lamb** with roast capsicum, bocconcini and crisp rocket leaves

**Crumbed Asparagus Spear Salad-** with Crumbled Goats Cheese, Roast Capsicum and Crisp Rocket Leaves.

### *Main*

**Grain Fed Beef Fillet-** with Garlic Mashed potatoes, Forest Floor Mushrooms and Red Wine Jus

**Prosciutto Wrapped Corn Fed Chicken Breast-** on a bed of Creamy Polenta with Asparagus Spears and Wilted Greens and Rosemary Jus

**Roast Spiced Pumpkin Risotto-**with Pinenuts, Baby Spinach, Fetta, in a creamy White Wine Sauce topped with Pecorino

**Seared Snapper Fillet** on Crispy Kipfler Potatoes with Tomato, Olive and Caper Salsa and Galliano cream reduction.

### *Dessert*

**Cinnamon and Orange Panna Cotta-**Light, Silky Eggless Custard Binded with Gelatin, Served with a Fruit Compote

**Zabaglione Tower-**A Foamy Custard like Mixture, Frozen into a Tower with Layers of Amaretto Biscuits, Served with Strawberry Compote

**Trio of Gelato-**served on a hazelnut dacquoise

**Milk Chocolate Tart-**with dark chocolate and walnut biscuit based served with ice cream

Sedici Pty Ltd | Phone:02 9634 4522

[sedici@sedici.com.au](mailto:sedici@sedici.com.au)