

SARINO'S

Mother's Day Lunch

SUNDAY MAY 12



OPTIONAL SEAFOOD COURSE TO START

+\$30pp

*Cold platter of cooked tiger prawns
Sydney rock oysters | Salmon crudo | Condiments*

ANTIPASTO

*Sambuca flamed marinated olives V
4 cheese arancini, black truffle pecorino V
Prosciutto di parma, buffalo mozzarella, basil oil, toasted ciabatta GF+*

FRESH PASTA

*Fusilli with slow braised pork and veal ragu
San Marzano tomato, red wine, parmegiano reggiano
&
Ravioli filled with buffalo mozzarella and ricotta V
Burnt butter, sage, pistachio*

SECONDI

*Chargrilled Beef Tenderloin GF
Mixed mushroom, pomme purée, mustard cress
&*

*Pan Seared Barramundi Fillet GF
Grilled broccolini, gremolata, cauliflower purée*

Served with

Baby gem salad, honey dressing, parmesan

DOLCE

*Torta del chocolate
Dark chocolate ganache, caramel mousse, almond sponge, chantilly cream*