

ANTICA

MOTHER'S DAY MENU

THREE COURSES 149PP | ANTIPASTI, SECONDI, DOLCE

CICCHETTI

SYDNEY ROCK OYSTERS natural, raspberry prosecco vinaigrette <i>gf</i>	6 ea	PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50
gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea		
caviar, creme fraiche, chives	19 ea	OLIVES mixed marinated olives <i>v, gf</i>	12

ANTIPASTI

CARPACCIO wagyu beef MBS9+, hazelnuts, radicchio, jerusalem artichoke, mascarpone truffle cream, lemon oil *gf*

PESCE CRUDO citrus cured Hiramasa kingfish, caramelized cherry tomato, pearl pickled onion, watermelon radish, squid ink tuile, prosecco & lemon vinaigrette *gfo*

CALAMARI RIPIENI squid stuffed with olives, capers, parmigiano reggiano, breadcrumbs, tomato sugo

SCHIAFFETTONI AL CALABRESE pork sausage, salami calabrese, caciocavallo, tomato fondue, pecorino foam, basil oil

SECONDI

PESCE DEL GIORNO blue eye cod, cime di rapa cream, fried zucchini flower filled with crab, tomato, olives and cucumber salsa, chili thread *gf*

COSTOLETTA D'AGNELLO almond crust lamb cutlets, vegetable stack of zucchini and eggplant, truss tomato, chianti wine reduction, smoked eggplant puree

COSTOLA DI MANZO 500g MBS2+ beef rib, parsnip puree, gremolata, sauteed Tuscan kale & pancetta, beef jus *gf*

POLLO RIPIENO pancetta wrapped chicken, stuffed with porcini, wild mushroom and parmesan cheese, marsala wine reduction, potato millefoglie *gf*

LINGUINE SCAMPI WA scampi, cherry tomatoes, chilli, saffron prawn butter bisque, citrus almond pesto *gfo*

TAGLIATA DI MANZO ADDITIONAL \$20PP Wagyu True North MBS5+ beef striploin, 300g, caciocavallo, crema di cime di rapa, pearl onion, beef jus *gf*

CONTORNI

BROCCOLINI charred, pecorino, salsa verde <i>v, gf</i>	16	CAVOLO NERO tuscan cabbage, pancetta, garlic, onion <i>gf</i>	16
GREEN BEANS wrapped in pancetta, almond flakes, vincotto <i>gf</i>	16	ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto <i>v, gf</i>	18
ROAST POTATOES sea salt, rosemary <i>gf</i>	16	MIXED LEAF evoo, aged balsamic <i>v, gf</i>	16
FRIES shoestring cut, truffle infused aioli <i>v, gf</i>	14		

DOLCE

MOUSSE AL CHOCOLATO dark and milk Callebaut chocolate, candied hazelnut, cocoa nibs, cocoa tuille, roasted banana ice cream *gf*

SPICED STICKY DATE PUDDING roasted white chocolate crumb, milk skin, jersey milk ice cream & burnt honey butterscotch

SEMIFREDDO honey and ginger semifreddo, honeycomb, chamomile compressed persimmon, crispy pastry, almond sorbet

ANTICA

VEGETARIAN MOTHER'S DAY MENU

THREE COURSES 149PP | ANTIPASTI, SECONDI, DOLCE

CICCHETTI

PANE campana rolls (2), pepe saya cultured butter *gfo* 7.50

OLIVES mixed marinated olives *v, gf* 12

ANTIPASTI

PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue *gf, v, vegan option*

BURRATA 100g, wilted raddichio, roasted hazelnuts, balsamic pearls, semi-dried cherry tomato, micro basil, vincotto

SECONDI

GNOCCHI house-made potato gnocchi, wild mixed mushrooms, sage, burnt butter, gorgonzola fondue

RISOTTO pumpkin puree, peas, grana padano, sauteed mushrooms, sage & topped with burrata mozzarella

CONTORNI

BROCCOLINI charred, pecorino, salsa verde *v, gf* 16

ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto *v, gf* 18

FRIES shoestring cut, truffle infused aioli *v, gf* 14

MIXED LEAF evoo, aged balsamic *v, gf* 16

DOLCE

MOUSSE AL CHOCOLATO dark and milk Callebaut chocolate, candied hazelnut, cocoa nibs, cocoa tuille, roasted banana ice cream *gf*

SPICED STICKY DATE PUDDING roasted white chocolate crumb, milk skin, jersey milk ice cream & burnt honey butterscotch

SEMIFREDDO honey and ginger semifreddo, honeycomb, chamomile compressed persimmon, crispy pastry, almond sorbet

ANTICA

CHILDREN'S MENU SECONDI & DOLCE 49PP

SECONDI

BISTECCA rump steak, shoestring fries, tomato or barbecue sauce *gf*

POLLO COTOLETTA chicken schnitzel, shoestring fries

SPAGHETTI BOLOGNESE beef bolognese, parmigiano reggiano, tomato sugo *gfo*

AGNELLO fried breaded lamb cutlets, shoestring fries

DOLCE

CRESPELLE warm crepes filled with custard, vanilla gelato, cinnamon, chocolate sauce