



ON POINT THE PIAZZA

MOTHER'S DAY MONTH MENU (BECAUSE MUMS SHOULD BE CELEBRATED FOR MORE THAN ONE DAY)

BREAKFAST

BLACK RICE PUDDING 18.0

Cooked in coconut milk, served with dragon fruit & pomegranate then drizzled with ginger syrup

LOVE YOU'RE MUM BREAKFAST 22.0

Poached asparagus, wrapped in smokey bacon, Italian sausages, bubble & squeak, with eggs cooked to mum's liking served with a brioche roll

LUNCH

BARRAMUNDI FILLET 27.0

Grilled barramundi fillet served with a garlic & lemon infused pumpkin puree & a micro herb salad

SOFT SHELL CRAB 19.0

Accompanied by a potato, pea & mint salad

GOURMET BEEF BURGER 22.0

House made double patties served with smokey aioli coleslaw, caramelised onion & served with a side of french style fries

DINNER

ENTREES

PUMPKIN RAVIOLI 14.0

Pumpkin ravioli in a burnt butter & sage sauce

SMOKEY GARLIC KING PRAWNS 14.0

King prawns cooked with a hint of smokiness, tossed in garlic with a touch of napolitana sauce served on a bed of house made bread to soak up all the goodness

MAINS

VONGLE 22.0

Spaghetti tossed with clams cooked in butter in a napolitana & white wine sauce

GRASS FED EYE FILLET 32.0

Our house speciality, Grass fed succulent eye fillet in a slow cooked red wine jus served with grilled leek, dutch carrots & seasonal vegetables

BARRAMUNDI FILLET 27.0

Grilled barramundi fillet served with a garlic & lemon infused pumpkin puree & a micro herb salad

DESSERT

CREME BRULEE 9.0

House made creme brulee served with green tea infused ice cream