

# FATHER'S DAY MENU

Sunday 7 September

\$130\* per person

## Antipasti

24-month aged **culattelo**,  
beurre bosc pear, Pecorino cheese,  
balsamic glaze, hazelnuts

or

Baby Roman-style **artichokes**, mint,  
lemon, parmigiano crisp,  
Sicilian olive crumb

or

**Premium course option +\$5**

Southern **rock lobster** tail, burrata,  
citrus gremolata, fennel,  
lobster vinaigrette

## Secondi

**Ravioli**, ricotta, forest mushrooms,  
brown butter sage, pecorino

or

Grilled **swordfish**, saffron butter sauce,  
confit fennel, Ligurian olive tapenade,  
lemon oil

or

Lamb **cutlets**, pistachio & herb crumb,  
eggplant purée, Romanesco broccoli, jus

or

**Premium course option +\$10**

Char-grilled **beef tenderloin**,  
celeriac purée, heirloom carrots,  
shallots, Ruffino chianti wine reduction

## Dolci

Italian nougat **semifreddo**, Amarena  
cherry sauce, dark chocolate crumb,  
toasted almonds

or

Lemon **tart**, basil-infused cream,  
pine nut brittle, strawberry sorbet

MODO·MIO  
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. \*A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Menus subject to change. Please note that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.