



***Mother  
Nose Best***

**AT CANDELORI'S**

*Mother's Day 'Long Lunch'*

× *Sun 12 May* ×



candelori's

## stuzzichini

SERVED AS SHARING PLATE

GOATS CHEESE AND TRUFFLE MUSHROOM BRUSCHETTA » roasted walnuts

## primi

CHOOSE ONE OF THE FOLLOWING

STUFFED ZUCCHINI FLOWERS » filled with ricotta | goats cheese \*\*

BEEF CARPACCIO » truffle aioli | crispy capers | grated pecorino

PACCHERI PASTA WITH SLOW BRAISED OSSO BUCO » tubular pasta, grated pecorino\*\*

OYSTERS NATURAL » ½ doz freshly shucked sydney rock oysters | prosecco vinaigrette

WOODFIRED PIZZA TRUFFLE SALAMI » fior di latte | porcini mushrooms

GARLIC PRAWNS » cherry tomatoes | e.v.o.o | garlic | parsley | chilli

## secondi

CHOOSE ONE OF THE FOLLOWING

CONE BAY BARRAMUNDI » cherry truss tomatoes | confit garlic | capers

LINGUINE WITH MORETON BAY BUG & CALAMARI » garlic | chilli | white wine

SLOW BRAISED SHORT RIB » smoked bone marrow | salsa verde | charred onion

CRUMBED EGGPLANT WITH BUFALA MOZZARELLA » pomodoro | provolone | basil \*\*

WOODROASTED BABY CHICKEN » porcini mushroom | corn | peperoncini | lemon

WOODFIRED LAMB CUTLETS » split pea | mint jus

## contorni

MASH POTATO » sea salt & crispy potato 14

ROSEMARY & GARLIC ROYAL BLUE POTATOES » rosemary salt & garlic 14

BABY COS LEAF SALAD » roasted walnuts | white wine vinegar | grated pecorino 16

CAPRESE SBAGLIATA » heirloom tomatoes, baby beetroot, buffalo mozzarella 24

SHOESTRING FRIES » rosemary salt & truffle aioli 12

## dessert

MOTHER'S SECRETS » orange chocolate dome, lemon tart & strawberry macaron

DESSERT MATCHING WINE » 2016 Pressing Matters Riesling – Tasmania, Australia 16

## café e digestives

### COFFEE

Exclusively roasted by Pino Brescia from Design Roast

ESPRESSO 4

DOUBLE ESPRESSO 5

LONG BLACK 4

MACCHIATO 4

LONG MACCHIATO 4

CAPPUCCINO 4

FLAT WHITE 4

CAFFE LATTE 4

MOCHA 5

HOT CHOCOLATE 5

Milk Lab Soy & Almond milk available upon request – for additional 50c

### TEA

English breakfast, Earl grey, Camomile, Lemon twist, Peppermint, Honeydew green 5

### AMARO

Averna, Femet-branca, Montenegro, Ramazzotti 8

### GRAPPA

La Scura Grappa di Brunello » 20

Grappa Montepulciano D'Abruzzo Giallo OR Bianco » 20

Berta Grappa di Nebbiolo, Berta Grappa di Moscato, Berta Grappa di Barbera » Piemonte 28

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## **kids menu**

**\$40 PER CHILD**

*Choice of one starter, main & dessert*

*Available for Children aged 13 years and under*

### **STUZZICHINI » starters**

**GARLIC BREAD** » toasted ciabatta bread with housemade garlic & herb butter

### **SECONDI » MAINS**

**GNOCCHI POMODORO** » potato dumplings with fresh napoli sauce

**FETTUCCINE BURRO E PARMIGIANO** » pasta ribbons with butter & parmesan

**SPAGHETTI BOLOGNESE** » thin pasta with slow braised ragù

**CHICKEN SCHNITZEL & FRIES** » served with tomato ketchup

**CALAMARI FRITTI & FRIES** » served with tomato ketchup

**PIZZA MARGHERITA** » pomodoro, buffalo mozzarella & basil

### **DOLCI » DESSERT**

**FRESH STRAWBERRIES** » with vanilla bean gelato