



## Mother's Day 4 Course Menu 140pp

### **ANTIPASTI TO SHARE**

Sydney rock oysters (1 per person)

Montefresco buffalo ricotta mousse, acacia honey, black truffle & crispy Sardinian carasau bread

Aromatic breadcrumbs zucchini flowers filled with WA blue swimmer crab & broad beans pesto

24 aged San Daniele prosciutto, gorgonzola cheese, pear & walnuts

Tasmanian yellow fin tuna carpaccio, lemon dressing, caviar & pink pepper chives

### **PASTA TO SHARE**

Handmade potatoes gnocchi, WA blue swimmer crab, cherry tomatoes, fresh herbs & white wine sauce

Homemade pappardelle with slow cooked ossobuco ragù & Sardinian pecorino cheese

### **SECONDI TO SHARE**

Slow cooked lamb shoulder, celeriac purée, heirloom carrots & red wine jus

Fish of the day with daily condiments

Rocket salad, walnuts, grapes and parmigiano cheese

### **DESSERT TO SHARE**

Goat milk panna cotta, strawberries & basil syrup

Hazelnut cake with chocolate ganache

\$140 per person

Patrons with food allergies please inform staff prior. Figo will try to accommodate dietary requirements.

Head Chef - Mattia Porcellato

Chef - Pietro Valenti

Card transactions will incur 1.5% handling fee. Amex 2% handling fee