

mother's day

\$ 95 p/p

entrée - to share

Homemade focaccia and Alto olive oil

Smoked Sicilian olives

30 months Parma prosciutto, MB 9 wagyu bresaola, Felino aged salami, pickles

choice of

Salmon rillette, Yarra valley caviar, crostino

or

Chicken liver parfait, black olives pate, crostino

main - choice of

Smoked eggplant ravioli, parmesan sauce, herbed goat cheese, tomato velouté

or

Slow cooked short ribs, mushrooms duxelle sauce, potato rosti

or

Blue eye cod fillet, saffron butter sauce, confit fennel

or

Chicken and prosciutto roulade, fontina and pine nuts filling, truffle supreme sauce, roasted leek

with

Leaf Salad, honey balsamic dressing, pomegranate, feta, peaches

dessert - choice of

Assaggini tiramisu, cocoa, chocolate garnish

or

Lemon cheesecake, caramel sauce, mix of berries

or

Cheese platter, homemade lavosh, truffle honey, pickle figs

Assaggini will endeavour to accommodate food allergies, however we cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients.

1.5% card transaction fees apply
5% surcharge applies on Saturday / 10% Saturday / 20% public holiday