



Russo Estate

Mothers Day

Let Every Mother Feel Special At Russo Estate

Sunday 11th May

Adult 3 Course Menu | \$89 per person
Kids 3 Course Menu | \$35 per person

**Lunch From 11:30am
Dinner From 5:00pm**

**BOOK NOW
WWW.RUSSOESTATE.COM.AU
(03) 9740 0222**



Mothers Day Menu

Starters

Fresh Oysters	6 / 12
Natural	\$5 ea
Kilpatrick	\$5 ea

SHARED ENTREE PLATTER

Lemon pepper calamari ^{gf df}, mushroom and black truffle arancini ^v, buffalo cauliflower bites 🌶️ ^{vg gf df}, turkish flatbread with homemade dips ^{gfo dfo}, and marinated olives ^{vg gf df}.

MAINS

Grilled barramundi fillet ^{gf}

zucchini, broccolini, creamy dill sauce and tempura scallops

Truffle infused house-made spinach & ricotta tortellini ^v

House-made tortellini served with creamy wild mushroom sauce, infused with truffle oil and herbs, topped with parmesan

French cut chicken ^{gf}

with mashed potato, steamed vegetables and mushroom sauce

8-hour braised beef cheek ^{gf}

broccolini, baby carrots, mashed potato, and jus, with sweet potato crisp

Risotto primavera ^{gf df vg}

napoli sauce with roast vegetables, garlic, olives, and spinach

Halloumi Salad ^{gf v}

mix of wild and brown rice, avocado, cherry tomato, onion, cucumber, rocket and honey lemon dressing

DESSERT

Baked cheesecake ^{gf v}

strawberries and double cream

Vanilla pannacotta ^{gf v}

with raspberry coulis

Italian tiramisu ^v 🥜

*contains alcohol

Trio of sorbet ^{gf df vg}

Berry coulis

KIDS 3 COURSE MENU (10 & Under)

ENTREE

Spaghetti Napoli Pasta

MAINS

Chicken Nuggets & Chips

DESSERT

Vanilla Ice-cream

SIDES

Garden Salad ^{gf df vg}

\$8

mixed leaves, tomato, cucumber, red onion and lemon dressing

Greek Salad ^{gf v}

\$8

mixed leaves, tomato, feta, olives, cucumber and lemon dressing

Chips ^{vg}

\$8

Garlic, herb & cheese focaccia ^v

\$12

v= vegetarian | vg = vegan | gf = gluten free | df = dairy free | o = optional 🥜 = contains nuts

May contain traces of, but are not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, and lupin. As we bake bread & make pasta and pastry products containing gluten, we cannot guarantee any gluten cross-contamination. Every effort is made to have gluten-free products on dishes, airborne particles may be present on all dishes.

No alterations to this menu will be accepted. No Split Bills.