

Mother's Day

\$140 Per Person

Entrée Tasting plate to share

Kingfish carpaccio with avocado, radish, caviar & spicy citrus dressing

Fresh fig salad with prosciutto, buffalo mozzarella DOC, rocket & apple balsamic dressing

Fried calamari with rocket, chilli sea salt & house-made tartare sauce

Italian meatballs baked with tomato sauce & shaved Parmesan

Main A choice of one main course or pizza per person

Potato gnocchi with pumpkin, zucchini, currants, preserved lemon, tomato salsa, goats cheese, crispy kale (V, GF)

Spaghettini pasta with Queensland spanner crab, sun-dried tomatoes, chilli, garlic, coriander & eschalot

Tuna ceviche with a warm salad of rocket, sugar snaps, broccolini, chilli, capers, garlic, Parmesan, lemon, black olive (GF)

Crispy skin barramundi, sweet potato & ginger mash with coconut, chilli & lime sauce (GF)

Roast chicken breast, smoked crushed potato, kale, Ligurian sauce with tomato & olive, prosciutto crumbs (GF, DF)

Sirloin Steak 240gm marble score 5+ with red wine jus (GF)

Pizza A choice of one main course or pizza per person

Garlic - pizza bread with sea salt, rosemary, extra virgin olive oil & buffalo mozzarella (V)

Margherita - Roma tomato with bocconcini mozzarella, Parmesan, fresh oregano & basil, tomato base (V)

Mediterranean - eggplant, globe artichoke, roast capsicum, feta, black olive, pine nuts, chilli flakes, tomato base (V)

Mushroom - garlic roasted field mushrooms, taleggio, caramelised onions, basil, goat's curd & mascarpone base (V)

Pineapple - caramelised pineapple with double smoked leg ham, mozzarella, tomato base

Fig - fresh figs with pancetta, gorgonzola, basil, rocket & apple balsamic dressing, tomato base

Pepperoni - La Boqueria pepperoni with Roma tomato, mint & bocconcini mozzarella, tomato base

Ham - double smoked leg ham with mushrooms, ricotta & balsamic reduction, tomato base

Pork & Fennel Sausage - capsicum, artichoke, fennel, green olives, chilli flakes, goats curd & mascarpone base

Chorizo - La Boqueria chorizo, olives, semi-dried tomatoes, smoked mozzarella, chilli, red onions & rouille dressing

Prosciutto - sliced prosciutto with rocket, shaved Parmesan & balsamic dressing, tomato base

Pork - slow roasted pork belly, sweet & sour onions, radicchio, chilli & bocconcini mozzarella, tomato base

Lamb - slow roasted lamb with feta, Sicilian olives, capsicum, rocket, red onion, garlic & chilli, tomato base

Prawn - marinated chilli prawns with roasted capsicum, Roma tomato & salsa verde, tomato base

Sides To share

Steak cut chips served with tomato relish & truffle aioli (V)

Mixed leaf salad, radish, Parmesan, red wine vinaigrette (V,GF)

Dessert Served alternately

Tiramisu - Layers of coffee soaked lady finger biscuits, mascarpone cream

Chocolate mousse cake - Raspberry sauce, hazelnut praline, raspberry sorbet

Mother's Day

at Hugos

Vegetarian & Vegan Entrées available on request:

Burrata with roast pumpkin, radicchio, toasted pumpkin seeds, brown butter & saba dressing (V, GF)

Roasted cauliflower, harissa marinade, tomato puree, spiced eggplant chutney, pickled carrot salad, toasted nuts (VE, GF)

Please advise your waiter of any food allergies as all ingredients may not be listed. Credit Cards transaction fee:

MasterCard, Visa & Amex Credit 1.30% MasterCard Debit & Visa Debit 1.0% Diners 1.7% UPC 1.8% U PD 0.8%

No multiple Split Bills Weekend surcharge 10% Public Holiday surcharge 15%