

WINDSOR

WINE ROOM

MAMA'S TABLE



2 SMALL
2 LARGE
& 1 SIDE

55^{PP}



MIN 2 GUESTS - MAX 5 GUESTS
ALL MUST PARTICIPATE

SMALL

FRESH OYSTERS (3pc) (a) mignonette	18 +pc 6
BAKED SCALLOPS (2pc) (gf, i) beurre blanc, cornichons, shallots	20 +pc 10
WHIPPED RICOTTA (v, gf) spiced honey add sliced focaccia +12	16
BURRATA (v, gfo) vodka sauce, fenugreek crumb add sliced focaccia +12	24
TUNA CRUDO (n, a) ginger dressing, horse radish	22
CALAMARI FRITTI (i) basil mayo	24
ARANCINI (2pc) truffe mayo, bolognese	18 +pc 9
POTATO MILLE-FEUILLE (2pc) (v, gf, n) romesco, aioli	22 +pc 11
TUNA TARTARE (3pc) (a) potato croquette, tonnato dressing	24 +pc 8

LARGE

ROAST GEORGIAN CHICKEN (gf) sugo di pollo, guindilla	36
CAULIFLOWER PIE (v) onion gravy	32
250G SCOTCH FILLET (gf) roast tomato butter	52 +12 MT
VODKA RIGATONI (v, gfo) vodka sauce, stracciatella	34
BEEF RAGU (dfo) braised beef, pipe rigate, nduja, parmigiano	36
CACIO E PEPE (v) bucatini, pecorino	32
CHILLI CRAB SPAGHETTI (df, cvg, gfo, i) confit garlic, fried shallots	38
MARKET FISH (gf, i) pil pil, calabrian chilli oil	44 +8 MT
SIDES	
ROSEMARY FOCACCIA (v, vgo, dfo) with burnt honey butter	12
FRIES (v, gf, cvg) rosemary salt, aioli	12
ROMAINE LETTUCE (v) caesar dressing, parmigiano	16
CUCUMBER SALAD (vg, gf, df) fennel, radish	14

V = VEGETARIAN / VG = VEGAN
N = CONTAINS NUTS / GF = GLUTEN FREE
DF = DAIRY FREE / CVG = CAN BE VEGAN
GFO = GLUTEN FREE OPTION / DFO = DAIRY FREE OPTION
I = IMPORTED / A = AUSTRALIAN / M = MIXED

WHAT'S POURING

THIS MOTHERS DAY, RAISE A GLASS TO MUM



Raise a glass to the woman who deserves it all! This Mother's Day, treat Mum to our \$65pp banquet set menu.

featuring a delicious selection of our favourite dishes and a sweet dessert to finish.



UP TO 1.5% SURCHARGE FOR CREDIT CARDS
2% SURCHARGE FOR AMEX
10% SURCHARGE ON SUNDAY
15% SURCHARGE ON PUBLIC HOLIDAYS



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