

WINDSOR

WINE ROOM

MAMA'S TABLE



2 SMALL
2 LARGE
& 1 SIDE

50^{PP}

MIN 2 GUESTS - MAX 5 GUESTS
ALL MUST PARTICIPATE



SMALL

FRESH OYSTERS (3pc) mignonette	18 +pc 6
BAKED SCALLOPS (2pc)(gf) beurre blanc, cornichons, shallots	18 +pc 9
WHIPPED RICOTTA (v,gf) spiced honey add sliced focaccia +12	16
BURRATA (v,gfo) vodka sauce, fenugreek crumb add sliced focaccia +12	22
WILD MUSHROOMS (vg,gf) cannellini bean puree, fried garlic	18
SALMON CRUDO (df, gf) sliced fennel, crispy chilli oil	22
CALAMARI FRITTI tarragon mayo	24
ARANCINI (2pc) truffle mayo, bolognese	18 +pc 9
POTATO MILLE-FEUILLE (2pc)(v,gf) romesco, parmesan cream	22 +pc 11
PRAWN MARITOZZI (2pc) smoked cream cheese, chives, parmigiano	22 +pc 11

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

LARGE

ROAST GEORGIAN CHICKEN (gf) sugo di pollo, guindilla	34
CAULIFLOWER PIE (v) onion gravy	32
250G SCOTCH FILLET (gf) roast tomato butter	49 +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) confit garlic, fried shallots	38
PAN-FRIED BARRAMUNDI (gf,df) fennel salad, salsa verde	44 +10 MT

SIDES

ROSEMARY FOCACCIA (v,vgo,dfo) with burnt honey butter	12
FRIES (v,gf,cvg) rosemary salt, aioli	12
CUCUMBER SALAD (vg,gf,df) fennel, radish	14
ROMAINE LETTUCE (v) caesar dressing, parmigiano	16
BABY CARROTS (v,cvg) labneh, pomegranate, molasses, verjus glaze	16

WHAT'S POURING

EXCEPTIONAL FOOD, WINE & COMPANY



Raise your glasses and create a memorable experience for your event with our semi private dining booth, ideal for groups up to 8 guests.

Speak to us today to find out more!

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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