

Mother's Day Lunch

Sunday 10th May 2026

NV Lallier - Champagne AOC Reflexion R.020 Brut
Chardonnay, Pinot Noir – Ay (Val-de-Marne, Champagne) 39 gls

Sydney rock oyster

Served with mignonette dressing 7 ea

Pane

Organic sourdough, Rio Vista extra virgin olive oil

Caprese Salad

Vanella buffalo mozzarella, cherry tomato, fresh basil leaves,
Rio Vista extra virgin olive oil, basil oil

Gamberoni

Chiosco's signature grilled SA king prawns, Arrabbiata sauce

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Trofie alle Vongole

Trofie pasta cooked in a clam sauce with sauteed pipis, grated Pilu bottarga,
lemon zest

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Guancia di Manzo al Chianti

Beef cheek braised in red wine on a bed of Dutch cream potato puree,
topped with beef jus, fresh chives and mountain pepper

Mixed leaf salad with lemon vinaigrette

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Torta di Zucca

Traditional short crust pastry pumpkin tart, caramel sauce, Madagascar vanilla gelato

Sharing Menu 159pp

Menu is subject to change. BYO wine is not available. A card processing fee applies to all card transactions. A 10% weekend surcharge applies to drinks and any additional items ordered on the day.