



# MOTHER'S DAY DINNER 2023

Seating Starts From 5PM-9PM

## S T A R T E R

### BURRATA BEET CAPRESE

Fior- de -latte, pumper nickel soil, balsamic caviar

### SPRING PEA SOUP

Crab, whipped ricotta, lemon oil

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## M A I N S

### ORANGE & THYME INFUSED CHICKEN ROULADE

Purple yam pave, asparagus, wild mushroom jus

### ARCTIC CHAR AND PRAWN DUO

Artichoke gnocchi, butter poached broccolini, lobster bisque

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## D E S S E R T

### DULCE PANNA COTTA

Calvados braised apple raisin chutney, hazelnut

### APPLE TART TARTAN

Vanilla ice cream, salted caramel

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ADD \$10 FOR WINES:

6oz Grey Monk Pinot Noir

6oz Burrowing Owl Pinot Gris

**\$55 Per Adult**

**\$32 For Children**

Prices are excluding taxes & gratuities

**ACQUA**  
RESTAURANT+BAR