

WINDSOR

WINE ROOM

MAMA'S TABLE



2 SMALL
2 LARGE
& 1 SIDE

49 PP



MIN 2 GUESTS - MAX 5 GUESTS
ALL MUST PARTICIPATE

SMALL

FRESH OYSTERS (3pc) mignonette	18 +pc 6
BAKED SCALLOPS (2pc)(gf) beurre blanc, cornishons, shallots	16 +pc 8
WHIPPED RICOTTA (v) spiced honey best paired with focaccia +9.5	14
BURRATA (v) vodka sauce, fenugreek crumb best paired with focaccia +9.5	20
WILD MUSHROOMS (vg,gf) cannellini bean puree, fried garlic	16
KINGFISH CRUDO (df) fried capers, chilli oil, sumac	22
CALAMARI FRITTI tarragon mayo	22
ARANCINI (2pc) truffle mayo	16 +pc 8
SALMON GRAVLAX (2pc) crisps, olive crumbs	24 +pc 12
POTATO MILLE-FEUILLE (2pc)(v,gf) romesco, parmesan cream	20 +pc 10
PRAWN MARITOZZI (2pc) smoked cream cheese, chives, parmigiano	22 +pc 11

LARGE

ROAST GEORGIAN CHICKEN (gf) sugo di pollo, guindilla	34
CAULIFLOWER PIE (v) onion gravy	28
250G SCOTCH FILLET (gf) roast tomato butter	49 +12 MT
BAKED RIGATONI (v,cvg) tomato sugo, stracciatella	34
CACIO E PEPE (v) mafaldine, pecorino	34
CHILLI CRAB SPAGHETTI (df,cvg) confit garlic, fried shallots	38
PAN-FRIED BARRAMUNDI (gf,df) fennel salad, salsa verde	44 +10 MT

SIDES

FOCACCIA (vg)	9.5
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,gf) greek yoghurt, sumac	16

V = VEGETARIAN / VG = VEGAN
N = CONTAINS NUTS / GF = GLUTEN FREE
DF = DAIRY FREE / CVG = CAN BE VEGAN

WHAT'S POURING

St Hugo x **WINDSOR**
WINE ROOM



Experience an exclusive bar takeover during the electrifying AUSGP weekend. Indulge in world-class wines, premium cocktails and an unforgettable race-day atmosphere. Spots are limited, book now!



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