



MOTHERS DAY

\$95 per head

Glass of bubbles

Bread

ENTRÉE

Prawn Ravioli, Pernod Beurre Blanc, Caviar

Crispy Pork Belly, Pineapple, Chilli & Coriander Salsa, Caramel Chilli Glaze Rice Crisp GF DF

Charred Capsicum, Grilled Eggplant, Tomato Butter, Goats cheese, Basil Oil GF DFO

Seafood Chowder Prawn, Fish, Calamari

MAINS

Beef Fillet, Garlic Prawn, Sauteed Asparagus & Brussel Sprouts, Bearnaise GF

Risotto of Porcini Mushrooms, Asparagus Spears & Fresh Permesan V

Rack of lamb, Celeriac Puree, Ratatouille, Lamb Jus GF

Muscovy Duck Breast, Polenta, Roast baby Beets, Port Glaze GF

Market Fish

DESSERT

Lime Tart, Candied Lemon Cream

Flourless Dark Chocolate Torte Coconut Crème Fraiche Ice cream, Coconut Almonds GF

Salted Caramel Brulee GF

Cheese, Lavosh, Fruit

V- Vegetarian, VO- Vegan or Vegetarian Option, GF- Gluten Free, DF- Dairy Free, GFO- Option for Gluten Free,

DFO- Option for Dairy free.

please discuss with the staff if you have dietary requirements

CARD SURCHARGES APPLY on all transactions

MENU TO CHANGE WITHOUT NOTICE

