

MOTHERS DAY LUNCH MENU

When: Sunday, 12th May 2019, 11.30 – 3.30pm (Payment due at booking)

Pricing: 3 course menu – \$52 per adult

Kids menu (see page 2) – \$22 (12 years & under)

ENTRÉES

Cured Hiramasa Kingfish with burnt pink grapefruit, pickled fennel,
lime dressing and baby coriander ^{GF / DF}

OR

Charcuterie board with handmade pork terrine, traditional lightly spiced French sausage,
smoked ham, olives, pink onions and lavosh ^{GFA}

OR

Mediterranean vegetable terrine with goat cheese curd and extra virgin olive oil ^{GF / V / VGA}

MAINS

Grilled Atlantic salmon fillet with pomme anna, asparagus, slow cooked carrot
with honey and a saffron sauce

OR

250g char grilled Wagyu rump with a potato gratin, mushroom duxelle, Broccolini and a madeira jus
(served medium) ^{GF}

OR

Sous vide marinated chicken breast with potato gratin, green vegetable and a dienne sauce ^{GF}

DESSERTS

Merlot Poached pear w/ caramelized walnuts, orange blossom gel and white chocolate mousse ^{GF}

OR

Lemon buttermilk tart with lemon sorbet and caramelised orange

OR

Rocky road- belgium chocolate panacotta with coconut sand, peanut brittle
marshmallow and berries ^{GF}

* Please enquire for vegetarian and specific dietary requirements or allergies and advise when booking.

** We apologise however we are unable to facilitate any changes to the above menu today.

KIDS MENU (STRICTLY 12 YEARS & UNDER)

Soft drink + Entrée + Main + Dessert + Kids Activity Pack

KIDS ENTRÉE

Kids ploughman plate with ham, cheese, crackers and hommus ^{GF}

KIDS MAINS All GF requests will be served with potato & salad

Kids battered flake, chips & salad

OR

Kids chicken schnitzel, chips & salad

OR

Kids mini steak, chips & salad

DESSERTS

Kids fruit salad ^{GF / VG / DF}

OR

Kids mini donuts

OR

Kids chocolate mousse ^{GF}

* Please enquire for vegetarian and specific dietary requirements or allergies and advise when booking.

** We apologise however we are unable to facilitate any changes to the above menu today.