

Mothers Day

2024

\$65pp for 3 Courses

Choose 1 to Follow
& 1 to Finish

*Glass of Mumm Grand
Cordon Rosé NV for all
the Mums on arrival*

To Start

Antipasti & Charcuterie Board

To Follow

Burnt Butter & Garlic Orecchiette (v)

Preserved Lemon, Broccolini, Parmesan

Sweet & Savoury Salad (gf)

*Salted Melon, Parma Ham, Grilled Stone Fruit, Beetroot,
Mint, Feta*

Barramundi (gf)

*Cherry Tomatoes, Fennel, Corn, Smoked Buttermilk
Dressing*

Fish & Chips

Mushy Peas, Tartare, Lemon

Veal Schnitzel

Fennel, Rocket, Walnut & Apple Salad, Red Wine Jus, Fries

Eye Fillet

Carrot & Truffle Mash, Prosciutto, Red Wine Jus

Pasture Fed Roast Sirloin

*Roast Potatoes, Seasonal Roast Vegetables, Cauliflower
Cheese, Yorkshire Pudding*

Slow Roasted Lamb

*Roast Potatoes, Seasonal Roast Vegetables, Cauliflower
Cheese, Yorkshire Pudding*

Roasted Belly of Pork

*Roast Potatoes, Seasonal Roast Vegetables, Cauliflower
Cheese, Yorkshire Pudding*

Vegan Roast (vg)

*Miso Glazed Roast Japanese Pumpkin, Sage & Onion Stuffing,
Seasonal Roast Vegetables*

Sides

Truffle Fries (v) (gf) *Parmesan, Aioli* **\$14**

Fries (v) (gf) *Aioli* **\$12**

Iceberg Salad (vg) (gf) *Ranch, Chives, Parmesan* **\$14**

To Finish

Chocolate Tarte *Vanilla Ice Cream*

Smashed Pavlova *Whipped Cream, Berries*

