## Mothers Day Lunch

Sunday 13th. May 12 noon-3pm

Canapés and sparkling on arrival for Mum

## Mains

Market fresh fish, celeriac puree, roast leek and pumpkin crisp prosciutto, roast truss cherry tomatoes

Orange & soy roast duck breast, smoked mushroom puree, pickled zucchini, roast king mushroom, potato gougeres

Roast rump of Milly Hill lamb, roast parsnip puree, spiced Dutch carrots, fried Burssel sprouts with speck crumb

Slow cooked Wagyu rump, potato rosti, red wine onion, Brussel sprout leaves & Béarnaise

## Desserts

Vanilla crème brulée, rhubarb sorbet & tuille

Pear tarte tatin & vanilla bean ice cream

Warm Lindt chocolate fondant, pear cider granita, Chantilly cream & candied hazelnuts

Cheese plate with accompaniments

\$70 per person