

Mother's Day 2025

Sunday 11th of May

Lunch & Dinner services

Canapes

Pork rilette on crostini, apple caramel

Prawn & avocado on potato rösti

Entrees

*Beetroot, horseradish & dill cured salmon, grilled polenta,
pickled red onion & beetroot, herb cream dressing*

Classic French onion soup

*Pate de Champagne: Terrine of pork, duck, speck, chicken livers & pistachios.
Served with gribiche, red onion jam & crostini*

Seared Moreton Bay bug tail, reef fish mousse, celeriac & prawn bisque

Mains

*Crisp skin barramundi, kipfler potato, green beans, red onion, feta,
toasted almonds & garlic parsley butter*

*Confit of duck, potato fondant, braised lentils,
seeded mustard beetroot & hazelnuts*

*Roast rump of spring lamb, crisp potato, roast carrot puree
roast Dutch carrot & shaved fennel*

*Roast fillet of black Angus beef, sautéed mushrooms, tartiflette, pickled burnt onion,
Brussel sprout leaves & Bearnaise sauce*

Desserts

Lindt chocolate cremeux, French toasted brioche, raspberry coulis

Classic Vanilla crème brûlée & Balsamic strawberries

Apple tarte Tatin & vanilla ice cream

Cheese plate: A selection of cheese with accompaniments

\$105 per person choice

\$25 set 2 course under 12 years