

Mother's Day Menu

Lunch & Dinner

Sunday the 12th of May

Canapes to start

Entrees

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

Twice baked Roquefort cheese souffle, watercress & walnut salad

Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage & black sesame seeds

*Orange & soy pan seared quail breast, Roman gnocchi, white onion cream,
Brussel sprouts & pickled carrot*

Mains

*Market fresh fish, pancetta, broad beans, kipfler potato, fennel,
lentils, lemon butter sauce*

*Confit of duck, soft polenta, celeriac, roast pickling onion &
roast Dutch carrots*

*Roast rump of Milly Hill lamb, roast pumpkin puree,
cheese croquette, roast parsnip, labneh*

*Roast fillet of black Angus beef, sautéed mushrooms, roast Brussel sprouts,
roast cauliflower puree, Dauphinoise potato & Bearnaise sauce*

Dessert

Crêpe Suzette & cinnamon ice cream

*Classic Vanilla crème brûlée,
infused with tonka bean & Balsamic strawberries*

Apple tarte Tatin & vanilla ice cream

A selection of cheeses with accompaniments

\$95 PER PERSON

Children under 14 years \$55

Children under 10 years free