

**MOTHERS DAY MENU**

**2 COURSE \$88 pp | 3 COURSE \$108 pp | KIDS UNDER 12 \$20 pp**

*Glass of Sparkling Wine on Arrival*

**ENTRÉE**

Morten Bay Bug Ravioli, Sea Urchin Broth, Basil Oil

Roasted Quail, Jerusalem Artichokes, Black Grapes, Porcini Infused Pearl Barley

Glazed Pork Belly, Braised Red Endive, Truffle, Lentil, Vinaigrette

House Made Gnocchi, Dolce Gorgonzola Cheese

**MAINS**

Confit Duck Leg, Celeriac, Pear Saffron Chutney, Onion Tart Tartan Jus Gras

Smoked Rib of Beef, Braised Beets, Stout Shallots, Chard, Bordelaise Sauce

King Fish, Green Olives, Zucchini, Spinach, Ndjua, Poached Prawn, White Wine Sauce

Forest Mushrooms with Truffle Custard, Brioche Crumb, Herb Mushroom Broth

**DESSERT**

Coffee Marquise, Mascarpone, Orange Gel Citrus Wafers, Chocolate Rocks

Toasted Lemon Meringue, Passion Fruit, White Chocolate, Blue Berries

Mothers Day Chocolate Dome, Strawberry, Vanilla Sable, Garden Flowers

Selection of Two Australian or European Cheeses, Mixed Wafers

**KIDS MENU**

Gnocchi with Tomato Sauce and Bocconcini Cheese

Mini Wagyu Steak Burger with Chips and Salad

Lemon Breast of Chicken with Creamy Mash and Steamed French Beans

Grilled Fillet of Fish with Chips

Chocolate Bar or Ice Cream

