

## MOTHERS DAY MENU

**2 COURSE \$80 pp | 3 COURSE \$100 pp | KIDS UNDER 12 \$25 pp**

### ENTRÉE

Ceviche of Salmon, Sautéed Octopus with Olive Oil Mash, Soaked Raisins and Olive Crumble *gf*

Twice Baked Goats Cheese Soufflé, Glazed Beetroots, Spiced Walnuts and Figs

Sweet Corn and Crab Risotto with Herb Butter *gf*

House Made Gnocchi with Osso Bucco, Zucchini and Truffle Pecorino

BBQ Pork Belly with Creamy Apple Puree, Charred Mushrooms and Pickled Sweet Cabbage

### MAINS

Mustard Crumbed Confit Duck Leg with Sautéed Silver Beet, Garlic Puree, Creamy Mash and Cherry Sauce

Marinated Braised Beef Cheeks with Button Mushrooms, Confit Shallots, and Creamy Mash Potato

Chicken Ballotine with Sautéed Sweetbreads, Porcini Pearl Barley, Broad Beans and Herb Jus Gras *agf*

Seared Salmon with Peppers and Chorizo Compote Turned Potatoes, Béarnaise Sauce *agf*

### DESSERT

Honey Cheese Cake with Vanilla Sable, Fig Jelly and Chocolate Sorbet

Dark Chocolate Bar with Caramelised Banana and Salted Peanut Butter Ice Cream *agf*

Passion Fruit Cream Caramel with Citrus Fruits and Lychee Sorbet *gf*

Two Cheeses With Lavosh, House Made Bread and Chutney

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### 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

