

Mothers Day

SUNDAY 10TH MAY 2026

\$149pp

On Arrival

Amuse-Bouche

chef's appetiser, toasted brioche, king brown mushroom mousse

Entrée (choice)

Kingfish crudo, macadamia cream, peppermint tea jelly, orange dressing

Burrata, heirloom tomato, black garlic, toasted almonds

Vitello tonnato, poached veal, tuna mayo, fried capers

Caramelised onion tart, comté cream, bitter pesto

Optional extra - Pacific oysters, natural with chardonnay mignonette 3/6/12 (6ea)

Main (choice)

Lobster & straciatella Ravioli, tomato bisque, watercress cream

John Dory, zucchini alla scarpece, crispy salad (gf)

Slow cooked Beef Rib, olive oil mash, silverbeet, salsa d'arrosto (gf)

Risotto alla barbabietola, roasted beetroot cream, whipped goats curd (v)(gf)

Sides - optional extra

Red oak salad, pickled radish, honey mustard dressing

Shoestring fries

Chargrilled baby broccoli, herb vinaigrette, focaccia crouton

Dessert (choice)

Citrus tart, berry compote, Italian meringue

Chocolate & praline mousse, coco soil (gf)

Vivace Tiramisu (gf)

KIDS MENU

\$49 - suitable under 12yrs

Starter

Focaccia w whipped garlic butter

Main choice

Calamari chips

Spaghetti Bolognese

Chicken Schnitzel

Dessert

Chocolate fondant - vanilla ice cream

Double scoop Ice cream Sundae, choc wafer