

Mother's Day 2022

SUNDAY 8TH MAY

THREE COURSE MENU
\$125 PP

TO START

House baked bread with e.v.o.o

ENTRÉE

(choice)

Caprese - Heirloom tomato, buffalo mozzarella, fresh basil, aged balsamic, San Danielle prosciutto

Chef's seafood tasting plate

Tasmanian oyster natural with chardonnay & shallot vinegar, Clearwater sea scallop, green pea & pancetta, grilled QLD Tiger prawn, citrus & garlic (gf)

Zucchini flowers tempura, chèvre goats, ricotta, leek & pistachio, smoked tomato & beetroot relish (gf) (v)

MAIN

(choice)

House made Gnocchi di patate, San Marzano tomatoes, basil pesto, buffalo mozzarella (v)

Southdown Gippsland 18Hr lamb rump, Sicilian fregola, dried apricot, fennel, Persian fetta & red wine jus (gfoa)

Local wild caught fresh fish of the Day (gf)

Western Plains 12 Hr Pork Belly, vincotto figs, burnt baby onions, agro dolce blackberries, mustard red wine reduction (gf)

Moreton Bay bug & saffron risotto, lemon mascarpone, Jerusalem artichoke, squash, pistachio & chives (gf)

DESSERT

(choice)

Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, raspberry & coconut meringue (gf)

Dark Belgian chocolate fondant, salted caramel, raspberry, pistacchio crumb, gingerbread ice cream

Affogato, house made honeycomb, vanilla bean ice cream, espresso

With or without liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau (gf)

CHILDRENS MENU AVAILABLE UPON REQUEST
(suitable for 12 years or under - \$55)