

# MOTHER'S DAY

SUNDAY 14TH MAY 2023



*Lunch @ Dinner Menu*  
*2 Courses \$85 | 3 Courses \$110*

## Entree

Australian oysters (5) natural with chardonnay, shallot vinaigrette (gf)

Yellowfin tuna crudo, horseradish mayo, capers, orange, pistacchio, ponzu (gf)

Croquettes- chèvre goats, zucchini, leek, smoked tomato & beetroot (v)(gf)

Tasmanian scallops, sweet corn, enoki mushroom, crisp pancetta (gf)

Caprese, heirloom tomato, beetroot, capers, aged balsamic,

San Daniele prosciutto, bufalo mozzarella (gf) (dfoa) (voa)

## Main

Gnocchi 'alla Sorrentina', tomato, basil, mozzarella di bufala (v)(gfoa)

Spanner crab risotto, saffron, zucchini, squash, lemon, chilli (gf) (dfoa) (voa)

18 hr slow cooked Gippsland lamb shoulder, roasted beetroot, peas, persian fetta (gf)

Western Port Bay Snapper fillet (gf)

South Australian King prawns (5) barbequed, chilli, lime & garlic (gf)

Scotch fillet - 300g grain fed Wagyu John Dee Qld MBS 3+ red wine jus (gf)(+\$15)

## Dessert

Panna cotta, mango & passionfruit, raspberry, fresh berries (gf)

Belgian chocolate fondant, blood orange, cointreau, hazelnut, vanilla bean icecream

Affogato, vanilla bean ice cream, espresso, honeycomb (gf) \* optional add liqueuer

Cheese plate- selection of local & imported cheese, muscatels, quince, lavosh (gfoa)