



MOTHERS DAY MENU

ENTREE

Please select one

House Cured Salmon

succulent garlic-infused prawns served with a fresh baby herb salad.

Tomato Tart and Goat Cheese (DG,GF,VG)

Roma tomatoes baked in golden puff pastry with creamy goat cheese and apple balsamic, finished with fresh baby herbs

Crispy Egg and Asparagus

Panko crumbed soft egg with asparagus, fennel cream sauce.

MAIN COURSE

Please select one

Beef Bourguignons (GF, LF)

Slow-cooked sirloin of wagyu beef, mushrooms, lardons, onion, asparagus, and carrots with red wine jus

Confit duck (GF, LF)

Puy lentil ragout, kale, asparagus, carrots, and port wine jus

Pan Fried Salmon (GF)

served with a hearty seafood chowder of baby clams, prawns and mussels, finished with a fragrant Noilly Prat sauce.

DESSERT

Please select one

Citrus Tart

A crisp shortcrust pastry filled with a zesty citrus curd topped with tender poach orange slices and dollop cream

Tiramisu

Classic Italian dessert , with chocolate and coffee sauce

GF - Gluten Free | DF - Dairy Free | VG - Vegetarian

