Mother's Day

4 COURSE SET MENU

\$95pp
VISITOR
\$118.8pp

Complimentary glass of sparkling for mum on arrival

STARTER Table Share

On Arrival

Fig compote with goat cheese curd on sourdough ^v

ENTRÉE (Select One)

Grilled Butterflied King Prawns GF

With lemon butter on a bed of chilli pineapple salsa

Salt & Pepper Calamari Fritti GF/DF

With garlic shoot salad, and yuzu miso dressing

Confit Duck Terrine DF

Almond and orange rind, pickled okra, caramelised onion relish on baguette crostini

Baked Chicken and Mushroom Crepes

With micro greens and black truffle paste

Beetroot Carpaccio V/GF

Thinly sliced beets, burrata cheese, candied walnuts, balsamic glaze

MAIN (Select One)

Filet Mignon GF/DF

Served with celeriac mash, charred kale, truss tomatoes and port jus

Butter Poached Chicken Supreme GF

Served with saffron infused risotto, baby fennel and citrus beurre blanc

Veal Oscar GF

Served with Alaskan crab meat, Paris mash, charred asparagus and house made hollandaise sauce

Pan Seared Blue Eye Cod GF/DF

Served with crispy chat, pepperonata and sautéed rainbow chard

Tarragon & Wild Mushroom Risotto V/GF

Cooked in vegetable broth and served with parmesan crisp

DESSERT (Select One)

Rosewater Panna Cotta GF/V

With rehydrated cranberry compote and pistachio praline

Crème Caramel GF/V

With chantilly cream and balsamic strawberries

Chocolate Lava Cake V

With vanilla gelato







KIDS 2 COURSE MENU

MEMBERS

\$30 per child

VISITORS

\$37.5 per child

(Select One)

Includes complimentary soft drink and chocolate mousse

Kids Steak with Mash and Greens GF/DF

Kids Chicken Schnitzel with Chips and Salad DF

Kids Pasta with Pink Sauce v

SPECIAL DIETARY OFFER AVAILABLE ON THE DAY, PLEASE ASK OUR FRIENDLY STAFF!



