

Mother's Day

4 COURSE SET MENU

MEMBERS
\$95pp

On Arrival

Toasted flatbread with assorted dips^V

ENTRÉE (Select One)

Salmon Crudo^{DF}

Served with yuzu jalapeno dressing, salsa macha and kataifi crisps

Mini Chicken Churrasco^{GF/DF}

Served with corn tortilla, avocado salsa and red chimichurri

Fungi Ravioli^V

Served with sautéed wild mushrooms, garlic cream sauce, crispy kale and shaved parmigiano

Tempura Battered Soft Shell Crab

Served with black garlic aioli, fennel and citrus salad

MAIN (Select One)

Reef & Beef^{GF}

Slow cooked wagyu beef short rib topped with king prawns, Paris mash, blanched broccolini and red wine reduction

Lamb Cutlets^{GF}

Za'atar spiced lamb cutlets, roasted eggplant & chickpea salsa, minted labneh, pomegranate glaze

Pork Katsu

House made pork katsu glazed with chilli soy reduction, served with soba noodles, Fuji apple & pickle slaw and ponzu vinaigrette

Pan Seared Barramundi

Served with fregola sarda, black mussels, cherry tomatoes and lobster bisque

Risotto Primavera^{GF/V}

Snow peas, zucchini, broad beans tossed with tomato sugo, topped with truss vine tomatoes, burrata cheese, shiso oil

DESSERTS (Shared on Table)

Chef's Selection of Mini Slices

Assorted Bambino Cones

Mother's Day

KIDS 2 COURSE MENU

MEMBERS

\$35 per child

(Select One)

*Includes complimentary soft drink and mini
gelato cones*

Kids Steak with Mash and Greens ^{GF/DF}

Kids Chicken Schnitzel with Chips and Salad ^{DF}

Kids Pasta with Pink Sauce ^V

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

BOOKINGS ESSENTIAL ONLINE AT
CANTERBURY.COM.AU

V - Vegetarian

DF - Dairy Free

GF - Gluten Friendly