

MOTHERS DAY MENU

2 COURSE: \$50PP
3 COURSE: \$55PP

TO SHARE

HOUSE DIPS W/ GRILLED SOURDOUGH \$13

CHEESY GARLIC BREAD \$9

ENTRÉE

OYSTERS '4 WAYS' [GF]
(Natural / Mignonette / Lime & Soy / Gin & Tonic)

CHICKEN LIVER PÂTÉ
w/ Toasted Brioche & Onion Jam

CRISPY PORK BELLY ON APPLE PUREE [GF]

GRILLED VEGETABLE STACK [GF] [VG]
w/ Tangy Napoli Sauce & Fried Olives

MAIN

WILD BARRAMUNDI FILLET & KING PRAWN SKEWER [GF]
w/ Lemon Garlic Caper Sauce, Garden Salad & Salsa

CHICKEN & BACON ROULADE [GF]
w/ Creamy Mash, Greens & Red Wine Jus

HOUSE-MADE SAFFRON GNOCCHI & BEEF RAGOUT W/ PARMESAN

POMEGRANATE COUSCOUS, BEETROOT & GOAT CHEESE SALAD [V]
w/ Falafel Balls & Bell Pepper Coulis
/ *Vegan Alternative Available

DESSERT

STICKY DATE PUDDING
w/ Creme Anglaise & Strawberries

COCONUT & BERRY PANNA COTTA
w/ Hazelnut Crumb

INDIVIDUAL CHOCOLATE BOMB [GF]
w/ Honeycomb Shards & Vanilla Bean Ice Cream

/ *Vegan Dessert Option Available

