

MOTHER'S DAY

SUNDAY 10TH MAY | 2026

\$155pp

Complimentary champagne cocktail on arrival & box of handmade chocolates for Mum

TO START

WARM A.P BAKERY SOURDOUGH *Whipped cultured butter*

PARMESAN CRUMPET *Truffle honey*

LOBSTER ARANCINI *Saffron aioli*

ENTRÉE

YELLOWFIN TUNA CRUDO *Green chilli, salted mandarin, black sesame, ponzu dressing*

SEAFOOD PIE *Smoked butter pastry, scallop mousse, flaked crab, caviar, lobster bisque*

HOT SMOKED DUCK BREAST *Cognac pâté, spiced plum & ginger marmalade, toasted brioche*

HANDCRAFTED BURRATA CHEESE *Coal-roasted beetroots, candied walnuts, scarlet chard*

MAIN

QUEEN SNAPPER FILLET *Sicilian caponata, crispy zucchini flowers, scallop & vermouth cream*

HERB CRUSTED MARGRA LAMB LOIN *Confit sweet potato, petit cos, peas & piccolino onions*

TWICE-BAKED SOUFFLÉ *Roasted chestnut mushrooms, cauliflower, comté, sage*

GRIM FLASH SEARED BEEF TENDERLOIN *Black garlic, hibachi grilled leeks, purple radish*

SIDES

ROASTED GARLIC POTATOES *Confit garlic & parsley butter*

LIVING LETTUCE *Chardonnay vinaigrette, pecorino, soft herbs*

DESSERT

VALHRONA CHOCOLATE & SALTED CARAMEL TART *Mandarin ice cream*

CRUSHED RASPBERRY & WHITE CHOCOLATE MERINGUE *Raspberry sorbet, yoghurt caramel*

COCONUT & PASSIONFRUIT PUDDING *Coconut sponge, sorbet, snow, passionfruit pearls*

CHEF SELECTION OF AUSTRALIAN ARTISAN CHEESES *Seeded lavosh & fruit chutneys*

We care about your dietary needs. Please notify staff of any food allergies.