

Mother's Day

SUNDAY 8TH MAY | 2022

\$155pp

FOR THE TABLE

PUMPKIN CIAMBELLA *Whipped fennel pollen butter*

CHEF'S CANAPÉS

BUCKWHEAT BLINIS *Salmon roe, horseradish cream*

CRISPY POLENTA FRITTO *Whipped truffle ricotta*

ENTRÉE

HIRAMASA KINGFISH CRUDO *Salted yuzu, white radish, burnt apple & shiso dressing*

HAND CRAFTED BURRATA *Spiced slow roasted pumpkin, pickled green raisins, rosemary charcoal grissini*

FIVE PEPPER CRUSTED YELLOWFIN TUNA *Scorched piquillo, grilled beans, caper leaves, labneh*

TINDER CREEK DUCK & PISTACHIO RILLETTE *Smoked celery, pickled quince, toasted brioche*

MAIN

SLOW ROAST LAMB RUMP *Porcini crusted cauliflower blossom, poached king oyster, tarragon oil*

STEAMED AQUINA COD *Confit aniseed, black beluga lentils, preserved lemon, fennel pollen*

GLAZED SOUTHERN RANGERS SHORT RIB *BBQ hispi cabbage, smoked potato, salsa verde*

CELERIAC & HAZELNUT RAVIOLI *Roasted baby beetroot, horseradish, charred piccolino onions*

SIDES

ROASTED KIPFLER POTATOES *Confit garlic, rosemary sea salt*

GARDEN LEAF SALAD *Soft herbs, chardonnay & shallot vinaigrette*

DESSERT

COCONUT & PANAMA PASSIONFRUIT POACHED MERINGUE *Citrus anglaise*

BAKED VALHRONA DARK CHOCOLATE *Strawberries, whipped vanilla crème fraiche*

CHEF'S SELECTION OF AUSTRALIAN ARTISAN CHEESES *Seeded lavosh & fruit chutney*