

# Mother's Day

SUNDAY 12TH MAY | 2024

\$175pp

*Champagne cocktail on arrival for Mum*

## FOR THE TABLE

HOUSE MADE ROSEMARY & POTATO FOCACCIA *Sweet confit garlic, aged balsamic*

## CHEF'S CANAPÉS

HIBACHI GRILLED BABA GANOUSH *Crudités, pomegranate, crumbled goats feta*

FRIED MOZZARELLA MILK BUNS *Shaved prosciutto, fig reduction, basil*

## ENTRÉE

HANDCRAFTED BURRATA CHEESE *Hibachi grilled beetroots, spiced almond, herb grissini*

HIRAMASA KINGFISH CRUDO *Confit pink grapefruit, finger lime, mandarin oil*

FLASH SEARED SCALLOPS *Charred sweet corn, spanner crab & vermouth sauce*

SMOKED DUCK BREAST *Beluga lentils, slow roasted fennel, baby apples*

## MAIN

COPPER TREE FARM DRY AGED SIRLOIN *Black garlic, grilled broccoli, glazed onions*

SLOW COOKED MARGRA LAMB SHOULDER *Tagine spices, moghrabieh, smoked yoghurt*

MISO BUTTER POACHED COD FILLET *Golden sesame crusted carrots, grilled shiso leaf*

CARAMELISED CAULIFLOWER & HAZELNUT RAVIOLI *Roasted mushrooms, stracciatella, sage*

## SIDES

ROASTED KIPFLER POTATOES *Confit garlic & rosemary butter*

LIVING LETTUCE *Crushed walnuts, shaved pear, pecorino*

## DESSERT

VALHRONA CHOCOLATE HONEYCOMB CRISP *Turkish pistachio's, date caramel*

VANILLA & CRUSHED RASPBERRY TART *Organic spelt butter pastry, raspberry sorbet*

ICED WATERMELON & GUAVA GELATO *Fresh mint & watermelon mochi*

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

*Box of hand made chocolates for Mum*

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