

Please note this is only a sample menu. Menu items will be subject to seasonality changes.

Mother's Day

SAMPLE MENU

\$165pp

Champagne Cocktail on arrival for Mum

FOR THE TABLE

HANDMADE TOMATO & OLIVE BREAD *Whipped cultured butter*

CHEF'S CANAPÉS

FRASER ISLAND SPANNER CRAB *Black garlic & fennel tartlet*

SMOKED OCEAN TROUT PÂTÉ *Labneh, fennel pollen, seeded cracker*

ENTRÉE

HIRAMASA KINGFISH CRUDO *Nashi pear & cucumber mignonette, dill, salmon caviar*

STRACCIATELLA CHEESE *Roasted & candied cherry tomatoes, black olive crisp bread*

GLAZED BERKSHIRE PORK *Salted plum, shaved fennel & apple salad, crushed turkish pistachios*

FLASH SEARED SCALLOPS *Cauliflower blossom, almond dukkah, pomegranate, crushed mint*

MAIN

SLOW ROASTED WAGYU RUMP *Five pepper crust, confit garlic, king mushroom, beluga lentils*

TWICE COOKED BANNOCKBURN CHICKEN *Charred piccolino onion, salt baked celeriac, kale*

STEAMED BLUE EYE COD *Bitter endive, roasted carrots, torched seville oranges*

SMOKED POTATO GNOCCHI *Sweet peperonata, brassica's, pecorino romano*

SIDES

ROASTED KIPFLER POTATOES *Caper & parsley butter*

BABY GEM LETTUCE *Shaved pear, fennel & orange pangratato*

DESSERT

VALHRONA DARK CHOCOLATE *60% Manjari, hazelnut praline, mandarin granita*

RASPBERRY SEMI FREDDO *White chocolate caramel rocks, yoghurt, rose*

AUTUMN FRUITS PAVLOVA *Spiced sugar meringue, blackberry sorbet*

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