

Mother's Day

SUNDAY 9TH MAY | 2021

\$135pp

FOR THE TABLE

SONOMA SOURDOUGH *Smoked chickpea hummus, za'atar*

POLENTA & PARMESAN CROQUETTES *Pickled red cabbage puree, society garlic*

ENTRÉE

CUCUMBER CURED HIRAMASA KINGFISH *Popcorn shoots, lime, coriander*

VANNELLA BURRATA *Shaved baby fennel, black olive paint, crispy tomato bread*

SPANNER CRAB & PRAWN RAVIOLI *Garden peas, mushroom, tarragon*

PRESSED SMOKED CHICKEN *Pancetta, pistachio, pickled apricot, toasted brioche*

MAIN

PERSIAN SPICED CRUSTED CHICKEN BREAST *Cauliflower, pine nuts, pomegranate, coriander*

POACHED SNAPPER FILLET *Beluga lentils, maple glazed carrot, salty beach herbs*

GLAZED RANGERS VALLEY BEEF CHEEK *Spiced parsnips, crispy kale, charred piccolino onions*

HEIRLOOM POTATO & BLACK GARLIC GNOCCHI *Chargrilled zucchini, marinated goats feta*

SIDES

SLOW ROAST SPICED PUMPKIN *Organic black quinoa, yoghurt labneh*

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

DESSERT

NITRO PAVLOVA *Coconut, lime, long pepper, raspberry sorbet*

CHOCOLATE DELICE *Aerated gold, passionfruit, mandarin ice cream*

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