

MOTHER'S DAY

Sample menu

••• ENTREE •••

Air freighted Italian buffalo mozzarella, fresh pea and broad beans, pickled tomatoes, pea shoots, basil oil

Seared scallops, fermented freekeh, lemon jam, seeded labne

Local forest mushrooms, ricotta and parmesan gnocchi, crisp pancetta, pine nuts and pine needle oil

Cape Grim beef tartare, crisp brussel sprouts, truffled pecorino

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••• MAIN •••

250g grilled veal cutlet, preserved lemon, Autumn kales, hazelnut paste

Pan fried fillet of Cone Bay barramundi, ancient grains, lobster bisque

Twice cooked rump of Milly Hill lamb, toasted spelt, seeded pesto, fat hen leaves

Hand made cavatelli, grilled vegetables, romesco, regianno parmesan

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• FOR THE TABLE •

Wok tossed brocolini and green beans with ginger & chilli

Garlic roasted potatoes with shallots and chives

Selection of mixed leaves from the Petite Bouche farm, lemon and alto olive oil

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••• DESSERT •••

White chocolate mousse, poached rhubarb, frozen strawberry, pistachio sponge

Banana miso ice cream, roasted peanut crumble, scorched blueberries

Granny Smith apple tart, custard apple curd, lime gel, Poire William sorbet

Selection of three cheeses, lavosh, fruits and nuts

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BOX OF PETIT FOURS FOR EVERY MUM

Menu subject to change without notice.

Please advise of all dietary requirements at time of booking.