

# MOTHER'S DAY

## FOR THE TABLE

Ancient grain crisp breads, whipped ricotta, macadamia & cashew dip,  
Alto misto olives

## ••• ENTREE •••

Seared scallops, crushed peas & millet, onion jam,  
chickpea miso dressing, seeded labneh

Aromatic confit duck pastilla, malted barley & cashew paste, fine herbs

Hand cut veal rump tartare, fermented red cabbage, avocado, pickled purplette  
onions, hemp seed cracker

Vanilla stracciatella, heirloom vegetable rotolo, tempura zucchini blossom,  
roasted garlic and chilli oil

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## ••• MAIN •••

Grilled Robbins Island wagyu rump, charred fermented daikon, grilled leek koshu

Steamed fillet of blue eye, slow roasted jarrah pumpkin,  
poached bug tail, sweet onion broth

Twice cooked rump of Milly Hill lamb, toasted spelt & hemp seeds,  
macadamia tahini, black garlic, buckhorn plantain

Hand made raviolo of spinach & grilled vegetables, gochujang butter,  
pickled oyster mushrooms, puffed buckwheat

## • SIDES FOR THE TABLE •

Wok tossed Autumn chards with ginger & chilli

Garlic roasted potatoes with shallots and chives

Heirloom lettuce from Darling Mills Farm, lemon and alto delicate olive oil

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## ••• DESSERT •••

A plate of chocolate textures #8

Crème brûlée lemon tart, candied yuzu peel ice cream, charcoal meringue sticks

Black currant sorbet, coconut and pandan cream, puffed grains

Selection of three cheeses, lavosh, fruits and nuts

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## BOX OF PETIT FOURS FOR EVERY MUM

Please advise of all dietary requirements at time of booking.