



Mother's Day

Baguette & Truffle Butter

ENTRÉE

CHOICE OF

Traditional French Onion Soup, Croutons, Emmental Cheese GF

Pressed Crispy Pork Belly, Prawn, Honey Kimchi, Pomegranate Molasses GF

St Jacques Scallops Oven Baked in White Wine Mornay Sauce GF

MAIN

CHOICE OF

Macadamia Crust Barramundi Oven Roasted, Pumpkin Risotto, Lemon and Lime Syrup GF

Sand Crab & Tarome Crayfish Lasagne, Creamy Crustacean Sauce

Oven Roasted Lamb Rump, Root Vegetable Gratin, Black Garlic and Rosemary Jus GF

DESSERT

CHOICE OF

Towri Sheep Cheese Filo Pastry Finger and Blueberry Jam GF

Dark Chocolate Delice, Raspberry Coulis and Blueberry and Geranium Ice Cream GF

Lavender Crème Brulee, Blackberry Sorbet

Side: Baguette & Truffle Butter 12.00 - Green beans 15.00
Pomme Frites Aioli, rosemary salt 15.00 - Mixed salad leaves Vinaigrette dressing 15.00
Menu subject to market availability
GF Gluten free – Public Holiday 15% surcharge