

# Mother's Day Menu



## TO START

### Hiramasa Kingfish Carpaccio:

Strawberry, rhubarb salsa, lime gel and fresh radish.

### Pork Belly:

Carrot purée, fresh peas, kale and sweet emulsion.

### Scampi:

Orange and star anise sauce, soft turnip and mix baby leaves.

### Stracciatella:

Watermelon variation, fresh mint and EVO.

## MAINS

### Pan Fried Market Fish:

Potato ball, soft cabbage, pickled daikon and grenobloise sauce.

### Tasmanian Confit Salmon:

Beetroot medley, confit orange, watercress and beetroot butter.

### Eye Fillet:

Potato millefeuille, parmesan mousse, crispy kale and porcini dust.

### Potato Gnocchi:

Butternut purée, walnut, baby leaves and maple syrup foam

## TO FINISH

### Chocolate Sphere:

Valrhona chocolate, hazelnut caramel sauce and wildberry sorbet

### Bombe Alaska:

Coconut and mandarin with kaffir lime gel.

### Cheese Plate:

Brie Truffle Jersey Binnorie, Cashel blue, sultana, apple & pear jam, walnut and crackers.

\$100pp - 12.30pm  
25% deposit required



# Mother's Day Menu Children (under 12)



## TO START

Fresh salad with compressed watermelon, haloumi & cucumber.

## MAINS

Battered local fish fillets with chips.

Pasta Napolitana.

Mini beef burger with chips

## TO FINISH

Belgian chocolate brownie with vanilla bean ice cream.

Banana sundae

House selection of three sorbet.

## DRINKS

Choice of orange juice, strawberry milk or chocolate milk.

\$50pp - 12.30pm  
25% deposit required

