

# MOTHER'S DAY DINNER 2024

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- 2 courses /105
- 3 courses /120

## TO START

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### **WARM GROUNDPAKE SOURDOUGH**

Fino extra virgin olive oil, aged balsamic, pepe saya butter /10

### **GLUTEN FREE ROLL**

Fino extra virgin olive oil, aged balsamic, pepe saya butter /6

### **BURRATA**

Fig infused honey, chilli walnuts, fresh fig, rocket, charred sourdough /29

**MARINATED ITALIAN OLIVES GF** /10

## ENTREES

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### **½ DOZEN SYDNEY ROCK OYSTERS**

Natural, mornay, kilpatrick or citrus & coriander mignonette

### **CRISPY SUMAC SQUID**

Harissa aioli

### **CRISPY PORK BELLY**

Roasted cauliflower puree, orange, vermouth jus **GF**

### **PAPPARDELLE PASTA**

Autumn mushrooms, pancetta, pine nuts, creme fraiche, grana padano parmesan

### **SALT & PEPPER WITLOF**

Eggplant caponata, buffalo mozzarella, basil, chive oil

## MAINS

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### OCEAN TROUT

Pancetta fried green beans, lemon crushed potatoes, burnt butter almond sauce, herb salad **GF**

### CHARRED LAMB LOIN

Flame roasted peppers, pearl couscous, chimichurri, garlic yoghurt

### ROASTED BASIL MOUSSE STUFFED CHICKEN BREAST

Figs, pomegranate, stracciatella, pukara estate guava vinegar gel, roasted pepitas **GF**

### BEER BATTERED DEEP SEA PERCH

Chips, cos hearts, shaved fennel & cucumber salad, mustard vinaigrette, tartare sauce

### PAN FRIED GREEN LOBSTER TAIL

Garlic, chilli, tarragon, capers, creamed shallot potato, asparagus **GF** /ADD 15

### SEAFOOD PLATTER FOR 2

Sydney rock oysters, blue swimmer crab, moreton bay bug, smoked salmon, fresh & barbecued prawns, scallops, beer battered fish, barbecued octopus, crispy sumac squid, tropical fruit, chips /105 per person

**ADD** lobster mornay /48

## SIDES

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### GREEN LEAF SALAD

Red oak, cos heart & chive salad, mustard dressing **GF** /15

**CAPRESE SALAD** Heirloom tomatoes, buffalo mozzarella, capers, basil, mint, balsamic **GF** /16

**ROCKET SALAD** Pear, walnut, blue cheese **GF** /14

**STEAMED GREENS** Lemon dressing **GF** /13

**CHIPS** Harissa aioli /9

**SHALLOT MASH POTATO** **GF** /9

## DESSERTS

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### ROSE PANNA COTTA

Strawberry guava sorbet, strawberry meringue, blackberries **GF**

### CHOCOLATE CARAMEL TART

Brûléd banana, shortbread crumb, salted caramel & toffee pearl gelato

### SELECTION OF GELATI

Chocolate & macadamia nut wafer

### SELECTION OF CHEESES

Serifina gouda (Holland);

Milawa King River washed rind (Australian);

Fourme d'ambert - blue cheese (French);

Mead gel, grapes, granny smith apple, poppy seed crisp bread /28

### AFFOGATO

Ice cream, espresso, ricciarelli biscuit **GF** /13

Add your choice of liqueur /24

Please check with wait staff for gluten free dessert options

**MARSHMALLOW MARTINI** | Vodka, vanilla galliano,

frangelico, marshmallow, aquafaba /22

**ESPRESSO MARTINI** | Vanilla vodka, kahlua, frangelico,

butterscotch schnapps & espresso /22

**GF** indicates gluten free, some dishes not marked may be made gluten free.

All prices are inclusive of GST. BYO \$10pp. Cake charge \$4pp.

All credit cards have a 1.5% surcharge.