

MOTHER'S DAY LUNCH 2024

- 2 courses /115
- 3 courses /130

TO START

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

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

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 /115 per person

ADD lobster mornay /48

SIDES

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

TUSCAN FRIED POTATOES **GF** /13

DESSERTS

ROSE PANNA COTTA

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

CHOCOLATE CARAMEL TART

Brûléed 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.