



MOTHERS DAY MENU

\$79

Bread

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**ENTRÉE**

Cold Seafood Taster

(Fresh Prawns \* Natural Oysters with Eschalot & Champagne Vinaigrette \*

Sashimi Tuna w/ pickled ginger, wakame, squid ink tuille) GF DF

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Pork Belly Slow Baked in master stock w/ Ginger Sesame Bokchoy DF

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Harissa Spiced Eggplant, Homemade Labneh, Pinenut, Pistachio Pomegranate & Salsa Verde GF DFO VO

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Prawns Tempura, Finger lime Aioli

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## MAINCOURSE

Pan Fried Grouper, Celeriac Puree, Zucchini, Mint, Lemon Caper Butter GF

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Beef Fillet, Mash, Asparagus, Bearnaise GF

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Pan-fried Pork Cutlet, Honey Chilli Roasted Kumara, Greens, Red Wine Jus GF DF

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Linguine, Garlic Lemon Chilli Oil, Broccolini, Prawns
(VO –Mediterranean Vegetables, Black Olives, Tomato)

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## DESSERT

Chocolate Cheesecake, Strawberries, Coulis, Chocolate Bark

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Fig & Pecan Sticky Pudding, Dolce De Leche, Candied Pecans, Vanilla Bean Ice-cream

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Lavender Crème Brulee, Honey Crème Pâtissier GF O

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Cheese Selection

++Children up to 12 yrs— Steak, Chicken or Fish with Chips & Salad \$20 including drink

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Please advise of any dietary requirements or allergies

Menu may vary without notice due to availability

GF—GLUTEN FREE, DF— DAIRY FREE, GFO —GLUTEN FREE OPTION, DFO— DAIRY FREE OPTION, VO— VEGETARIAN OPTION