



2018 Mother's Day Menu – 3 courses

Entrée

Salt & pepper calamari served with lemon aioli & frizze salad **DF**

Margherita arancini bites with basil aioli **VT**

Roast beetroot, walnut & Meredith goats feta salad with a beet sorbet **VT, GF, V***

House-cured Atlantic salmon with watermelon, candied olives & soft herbs

Main

Chicken breast stuffed with garlic butter & served with mash & bok choy

Roast spiced carrots & flaked almond linguini with a hint of chilli, garlic & lemon dressing **V, VT**

Baked Barramundi fillet with bok choy, fresh coriander & oyster sauce **GF*, DF**

Slow-cooked rolled pork, roasted carrot, apple & Spanish onion salad with mustard sauce

36-hour slow cooked blade steak with mash, peas, mushrooms & red wine sauce **GF**

Dessert

Golden Gaytime with honey comb & caramelised peanuts **GF**

Trio of house-made sorbets **GF, DF, V, VT**

Vanilla panna cotta with mixed berries & fractured meringue **GF**

Baked chocolate pot with mandarine & orange-blossom fairy floss.

Cheese board **GF***

GF = Gluten Free, V = Vegan, VT = Vegetarian, DF = Dairy Free

***Option available**