



## 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

Chicken-liver parfait with grilled ciabatta bread & Shiraz jelly

### Main

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

Pan fried gnocchi with roast carrot, flaked almond & cumin yogurt **VT**

Baked Barramundi fillet with carrot & almond salad **GF\*, DF**

Slow-cooked rolled pork, roast vegetables, 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**

Coconut panna cotta with mango sorbet & fractured meringue **GF**

Toasted marshmallow with chocolate cake & salted caramel ice-cream

Cheese board **GF\***

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

**\*Option available**