

# Mother's Day Lunch 2017

## Tasting plate to start

Tasmanian smoked salmon, salt and pepper squid, prosciutto, spiced carrot, orange and pomegranate salad, mixed Australian olives, fresh sourdough bread

Please select one main course and one dessert

## Mains

Grilled chicken breast with fetta, cherry tomato, pine nut salad and chimmichurri sauce.

Braised Lentil, zucchini, chilli, roast garlic, haloumi and baby spinach

Grilled Cone Bay barramundi fillet with yellow lentil dal and yoghurt dressing

Grilled scotch fillet with roast garlic, field mushroom, broccolini and tarragon, chive butter

Duck confit with roasted eschallot, green beans and raspberry vinaigrette

## Main courses served with mixed salad and chips

## Desserts

Belgium chocolate mousse with raspberry compote and almond bread

Vanilla and coconut panna cotta with pineapple, mint, lime salad

Passionfruit curd and custard flan with banana ice-cream

Warm sour cream and rhubarb cake with cinnamon ice-cream

Selection of Australian cheese

**Three courses - \$ 62.0**

**Children's menu \$19.0**

➤ **Deposits will be required for all breakfast and lunch bookings**

➤ 72 hours cancellation policy 10/05/17 Wednesday is the last day to change or cancel reservation. No return on deposits with any cancellations within 72 hours.