

Mother's Day Lunch 2019

Tasting plate to start

Fresh sourdough bread

Tasmanian smoked salmon with grilled capsicum, mushrooms Arancini, cherry Bocconcini, salt and pepper squid, coppa, mixed Australian olives

Please select one main course and one dessert

Mains

Grilled Cone Bay barramundi fillet with roast fennel, cherry tomatoes and salsa verde sauce

Grilled beef scotch fillet with green beans, prosciutto and hollandaise sauce

Duck confit with French lentil salad and duck jus

Oven roasted chicken with pomegranate, almond tabouli salad with lemon garlic yoghurt sauce

Saffron risotto with roasted cauliflower, green peas and mint

Main courses served with chips

Desserts

Belgium chocolate mousse with strawberry, mint salad, almond short bread

Golden kataifi pastry with fresh figs, rosewater syrup and ricotta cream

Frozen mango, pineapple, coconut and Ricotta cassata.

Warm sticky date cake with cinnamon ice-cream

Selection of Australian cheese

Three courses - \$ 60.0

Children's menu \$23.0