

Mothers' Day

Menu

Entrées

Stuffed mediterranean eggplant with tomato, basil and stratchitella

Cloudy bay clam chowder with grilled garlic sourdough

Bavette of wagu beef, baby cress, crostini, parmesan and chimichurri

Mains

Mushroom risotto with parmigiana reggiano and truffle oil

Seared akoroo salmon butter bean mash, baby spinach and lemon saffron emulsion

Lamb back strap, fondant potato, black garlic, green peas and mint snow

Desserts

Valrhona chocolate mousse, mascarpone, raspberry compote and biscotti

Caramelised vanilla rice pudding, black doris plum compote and a sugar biscuit crisp

Apple, blueberry and fromage blanc crumble tart and vanilla seed ice cream

2 Courses \$39pp | 3 Courses \$49pp