



MOTHER'S DAY DINNER

Sunday 14th May 2017

ENTREE

seared scallops, spiced dukkah, pumpkin humous, chervil
cured ocean trout, rhubarb, pumpnickel, earl grey aioli, basil
roasted cauliflower, shawarma spices, pine nuts, currants, brown sage butter
tea smoked duck breast, mushroom, daikon, spinach, balsamic

MAIN

fish pie, leeks, truffle oil
scotch fillet, pommes allumettes, watercress, eshallot, bordelaise sauce
rye cavatelli, butternut, brussels sprouts, sage, mozzarella, hazelnut
pink snapper, provencal broth, fennel, samphire, purple basil
chicken supreme, chestnut, king mushroom, parsnips, jus

DESSERT

hazelnut chocolate fondant, burnt fig ice cream, port caramel
berry salad, cocoa macaroon, lime curd, almond sorbet
white chocolate terrine, candied pecans, mandarin sorbet
3 cheese selection, apple, dried fruit, quince, lavosh

DETAILS

Reservations available from 6pm.

*2 courses for \$50 or 3 courses for \$60 including a glass of sparkles
for Mum.*

Please phone 9130 1566 to reserve a table.