

Join us for dinner on

Mother's Day

2 Course \$62 | 3 Course \$80

Entrée \$20

Garlic Prawns - fresh Australian prawns poached in an enticing roast garlic cream sauce, served with a lightly grilled slice of sourdough

Camembert - creamy camembert cheese lightly crumbed and fried until golden, accompanied with a selection of roasted nuts, a delicious quince paste and a delicate brioche bun

Trio Selection - seared scallops until golden, caramelised roast eschallots, a luscious aioli and watercress

- A velvety potato and chestnut soup, crushed almonds, crème fraîche and freshly picked thyme

- Slowly braised pork belly, thinly sliced cabbage with coriander and a fragrant chilli jam served with an aromatic soy broth

Main \$45

Atlantic Salmon - grilled atlantic salmon perched on gently braised fennel, accompanied with freshly blanched vegetables, a seared lemon and served with a delightful cream sauce

Pork Cutlet - pan fried pork cutlet lightly caramelised with fresh green vegetables, a slowly baked apple, a roasted selection of nuts, lightly fried prosciutto and finished with a delicious maple sauce

Beef Tenderloin - seared beef tenderloin served on a vibrant béarnaise sauce and jus, accompanied with crispy steak fries tossed in sea salt flakes and chives

Chicken Supreme - grilled then lightly baked chicken supreme atop roasted potatoes, fresh blanched vegetables, silky camembert cheese, lightly fried prosciutto and served with a creamy mustard sauce

Available to Pre-Order \$165

Seafood Platter - three tiers of our highest quality seafood, served fresh, grilled and baked with a selection of sauces and citrus, GF



Dessert \$18

Baked Cheesecake – slowly baked strawberry cheesecake served with a fruitful mixed berry coulis, a selection of fresh berries and delightful vanilla bean ice cream

Lemon Meringue – a zesty lemon curd beneath a traditional Italian meringue accompanied with a delicious mixed berry sauce, fresh strawberries, blueberries and creamy vanilla bean ice cream

Chocolate Slice – three textures and layers of chocolate delicately constructed and set, served with a silky chocolate sauce and delicious vanilla bean ice cream

Cocktails

Champagne Fizz \$10

Strawberry Daiquiri \$14

Mojito \$14

We look forward to seeing you there...

