

Mothers Day Menu 3 Courses includes a glass of 'Bubbles' for the Mums \$65

entrée

A prawn and crab 'san choy bau' with betel leaves, buttermilk dressing and dill oil

mains

Please choose from the following:

Fresh market fish of the day served with onion soubise, local greens and dill oil

or

Free range chicken breast marinated in a yellow curry marinade, served with a cucumber and red onion salad and coconut cream infused with kaffir lime

or

Galbi style kangaroo skewered, cooked over charcoal, served with pink lady apples infused with lemon and ginger

or

House made potato gnocchi pan seared with mushroom ragout sautéed spinach and parmesan cheese

dessert

Coffee and chocolate gateaux served with French tarragon ice cream

children under 12 years \$15 a head

Crumbed fish or chicken pieces and chips or pasta with Napoli sauce
Vanilla ice cream with sprinkles

extras available for purchase:

Roasted cocktail potatoes Spring onion Confit garlic	10
Charred cos lettuce Buttermilk dressing Rocket verde	10
Tom yum fried rice Roasted tomatoes Enoki mushrooms	10
Fromage board, 5 cheeses paired with house made accompaniments Gluten free bread/crackers available on request	38

All dietary requirements can be met. Please advise when booking.

Head Chef: Connor Bishop