

MOTHERS DAY

To Start

Sonoma Sourdough, Salted Butter

Entree

Crisp Skin Pork Belly, Confit Fennel, Black Garlic, Preserved Lemon GF
Heirloom Beetroot Salad, Goats Curd, Candied Walnuts, Aged Balsamic V | GF
Australian Scallops on the Half Shell, Cauliflower Puree, Cafe De Paris Butter GF
Spanner Crab Toast, Brioche, Finger Lime Mayonnaise, Soft Herbs
Beef Carpaccio, Celeriac Remoulade, Watercress, Hazelnut Vinaigrette GF
ADD: Natural Sydney Rock Oysters (12), Red Wine & Shallot Dressing \$66

Mains

Westholme Wagyu Grain Fed Top Sirloin (MBS 5+) 250g Grasslands Pasture Fed Eye Fillet 200g Grasslands Pasture Fed Rib-Eye 300g (Steaks served with Grilled Broccolini, Red Wine Jus)

Pan Roasted Hiramasa Kingfish, Oyster Mushrooms, Ponzu, Warrigal Greens GF Roasted Aylesbury Duck Breast, Grilled Radicchio, Cherries in Pedro Ximenez GF Ricotta Gnocchi, Cauliflower, Pine Nuts, Currants, Curry V

ADD: Chips \$10

ADD: Green Leaf & Herb Salad \$13

ADD: Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper \$14

Dessert.

Coconut Pannacotta, Pineapple, Yuzu, Basil Seed VG
Vanilla Creme Brulee, Macerated Berries, Lemon Shortbread GF
Dark Chocolate Marquise, Raspberries, Hazelnuts GF
Lemon Gelato Whisked with Prosecco (served in flute) GF

2 Courses \$95pp | 3 Courses \$109pp