

MOTHER'S DAY LUNCH AND DINNER MENU

4 COURSE MENU \$99PP | SEAFOOD PLATTER \$149PP | KIDS MAIN & DESSERT \$39PP

BREAD

STONE-BAKED GARLIC BREAD

ENTREES

SEA SALT & CRACKED PEPPER CALAMARI

w preserve lemon honey mayonnaise & crispy noodle rocket salad w ajad dressing

CHAR-GRILLED HALOUMI & FRESH ASPARAGUS

w cherry tomato chutney, basil pesto & balsamic reduction

FRESH PRAWN COCKTAIL

Fresh tiger prawns w mango salsa, avocado puree, baby cos & spicy cocktail sauce

FENNEL & CRACKED PEPPER CRUSTED CHICKEN

Chargrilled chicken breast w rocket, picked herbs, crispy prosciutto & feta salad w tomato & white balsamic dressing

MAINS

DAINTREE BARRAMUNDI

Marinated in red miso, lime leaves, aromatic herbs & peppercorns topped w French miso cream

BAHARAT BEEF CHEEKS

Black Angus beef, dry rubbed and braised in a Middle Eastern spice blend, served w garlic & chive mash, pomegranate molasses jus & sumac parsley salsa

MON PERE CHICKEN

Mon Pere Brie, caramelised onions, chives and macadamia nut stuffed chicken breast, pan roasted w garlic & chive mash w white wine cream

ROMESCO & FETA RISOTTO

Charred capsicum & sundried tomato risotto, w toasted almonds, crumbled feta & garlic evoo

TRIO TASTING PLATE

A selection of Gourmet desserts handcrafted by our pastry chef

COCONUT ÉCLAIR w crunchy almond cream

3-LAYERED TARTLET w vanilla nougat, chewy peanut caramel fudge & salted mirror chocolate ganache

STRAWBERRY JAM CHEESECAKE crumbly scone base, strawberry jam filling & vanilla bean Chantilly cream

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will try our absolute best to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

