

MOTHER'S DAY LUNCH AND DINNER MENU

4 COURSES \$99pp | HOT & COLD SEAFOOD PLATTER \$149pp
KIDS LUNCH & DINNER \$45PP

BREAD

STONE BAKED GARLIC BREAD

ENTREES

HOT SMOKED TASMANIAN SALMON (GF)

W green beans, fennel & tomato & anchovy dressing

CHICKEN, SZECHUAN PEPPER & LIME (GF)

Crisp lettuce, cucumber & shallot w fish sauce and lime dressing

CREAMY BURRATA (V,GF)

W Heirloom tomatoes, torn basil & white balsamic vinaigrette

KINGFISH CRUDO (GF)

Ruby grapefruit, black olive & watermelon radish

MAINS

LAMB SHOULDER RAGU (GF)

Slow cooked lamb shoulder in red wine, tomato & herbs w mashed potato & greens

MISO BUTTER PUMPKIN RISOTTO (VG,GF)

Crispy kale & sage evoo

PAN-ROASTED CHICKEN SUPREME (GF)

Sautéed broccolini w garlic butter, truffle & hazelnut cream sauce

HUMPTY DOO BARRAMUNDI FILLET (GF)

Maple & ginger glaze, miso butternut pumpkin, candied walnut & sage evoo

HOT & COLD SEAFOOD PLATTER

COLD

Balmain bugs | hot smoked Tasmanian salmon | natural oysters w mignonette dressing
fresh king prawns | chef selection of sashimi

HOT

Lobster grilled w garlic butter | Moreton Bay bugs w chilli, ginger & garlic cream sauce
BBQ king prawns w chilli, ginger & garlic cream sauce | Kilpatrick oysters
Mornay oysters | scallops in the shell w soy, ginger & shallots | BBQ octopus marinated
w garlic, chilli & ginger | salt & pepper calamari w lime tartare
beer battered catch of the day served w aromatic rice

DESSERTS

STICKY TOFFEE PUDDING (GFA)

W dark butterscotch sauce & salted caramel ice cream

BAKED VANILLA CHEESECAKE

W praline crunch & passionfruit sauce

CHILDREN'S MENU (12 OR UNDER)

MAINS (CHOICE OF)

Chicken Schnitzel & Chips w fresh salad | Fish & Chips | Calamari & Chips

DESSERT

From Dessert Menu (above)

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.

