

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

SMOKED SALMON (GF)

w green beans, fennel & tomato & anchovy dressing

SALT & PEPPER CALAMARI (GF)

w lemon & fermented chilli aioli

CHARGRILLED HALOUMI & FRESH ASPARAGUS (V)

w cherry tomato chutney, basil pesto & balsamic reduction

CHICKEN CAESAR SALAD

shaved parmesan, crispy bacon & croutons

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)

Rosemary & thyme chat potatoes, buttered greens, served w mushroom & bacon sauce

HUMPTY DOO BARRAMUNDI FILLET (GF)

Rosemary & thyme chat potatoes, buttered greens, served w champagne cream sauce

HOT & COLD SEAFOOD PLATTER

COLD

Balmain bugs | 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

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.

