

MOTHERS DAY 2024

House made Brioche

Caramelised onion butter

Duck Croquette

ENTREES

Beetroot, goats curd

Beetroot dressing, salt baked beetroot, toasted walnut

Confit pork belly

Dates, carrots, hazelnut, radish, chard

Scallop ceviche

Green tomato, cucumber, lime

Steak Tartare

Parisian dressing, crouton, egg yolk jam, pecorino

MAIN COURSE

Barramundi

Roasted peppers, tomato, caper, fennel

Lamb rump

Leek and spinach, artichoke

Mushroom truffle risotto

Black truffle, confit mushroom

350g Black Angus striploin

Black Angus MB4+ with truffle
fries

DESSERT

Chocolate layered cake

Coffee, dulce leche

Cremè caramel

Peach ice-cream, vanilla Genoise

4 course menu \$129 per guest

Children \$35