



Mother's Day Menu

Starter

Focaccia to share

House baked rosemary & garlic focaccia with truffle butter

Chef's pairing suggestion: Brindabella Sparkling Rose

Entrees

Lamb

Cumin lamb tenderloin, house made satay sauce & Angel hair chilli

Chef's pairing suggestion: Pankhurst Tempranillo

Scallops

Seared scallops, charcoal corn puree & XO sauce (gf*, df*)

Chef's pairing suggestion: Long Rail Gully Pinot Gris

Burrata

Burrata cheese, cherry tomatoes, chimichurri & woodfired lavosh (v, gf*)

Chef's pairing suggestion: Bertaine Pinot Noir

2-courses \$65

3-courses \$75



Mains

Barramundi 36

Grilled cone bay barramundi, Dauphinoise potato, parsnip puree, tomato & basil sauce (gf, df*)

Chef's pairing suggestion: Nick O'Leary Riesling

Pork Belly

Twice cooked pork belly, pomme puree, apple purée, pickled pear & plum sauce

Chef's pairing suggestion: Bertaine Pinot Noir

Wagyu Beef Brisket

Wagyu beef brisket, pumpkin puree, caramelised onion, hazelnut seasonal greens & red wine jus (gf, df*)

Chef's pairing suggestion: Vintage Barossa Shiraz

Vegetarian gnocchi

Smoked capsicum, asparagus, baby spinach, tomato base & Grana Padano (v, vg*)

Chef's pairing suggestion: Pankhurst Tempranillo

Sides

Chips 13

Served with aioli (vg, df)

Duck fat chats 14

With fresh herb (gf, df)

Broccolini 13

Poached broccolini, hazelnuts (gf, vg*, df*)

Kids' menu u12 \$25



Fish & chips

Cheeseburger with chips

Chicken nuggets with chips

Kids' dessert

Vanilla ice cream with chocolate, caramel or strawberry topping

Dessert menu

Lemon curd tart

Served with whipped cream, seasonal berries, crispy meringue & citrus shard

Chef's pairing suggestion: Capital the Treasury Late Picked Viognier

Pannacotta

Hall honey pannacotta served with berries compote, seasonal fruit coulis & meringue (gf)

Chef's pairing suggestion: Shaw Botrytis

Sticky date pudding

Served with butterscotch sauce & vanilla bean ice cream

Chef's pairing suggestion: Penfolds Grandfather Port

Gluten-free (gf) Gluten-free option (gf*) Vegetarian (v) Vegetarian option (v*) Vegan (vg) Vegan option (vg*)

Dairy free (df). Please be aware that kitchen does handle nuts, please advise staff of any allergies. **1.5%** credit card surcharge.