



# Mother's Day Menu

## Starter

### Focaccia to share

House baked rosemary & garlic focaccia with truffle butter

***Chef's pairing suggestion: Brindabella Sparkling Rose***

## Entrees

### Salmon

Potato rosti, Baba Ganoush, salmon roe, dill sour cream (gf, vg\*)

***Chef's pairing suggestion: Pankhurst Tempranillo***

### Scallops

Seared scallops, cauliflower puree, crispy onion (gf, df\*)

***Chef's pairing suggestion: Long Rail Gully Pinot Gris***

### Thai beef

Grilled sliced beef with fresh lime juice, sweet chilli, Thai dressing & seasonal leaves (df)

***Chef's pairing suggestion: Murrumbateman Sangiovese***

*2-courses \$65*

*3-courses \$75*



## Mains

### Barramundi

Grilled Cone Bay barramundi, Dauphinoise potato, parsnip puree, tomato and basil sauce (gf, df\*)

***Chef's pairing suggestion: Nick O'Leary Riesling***

### Lamb Rump

Harissa marinated lamb rump, sweet potato mash, seasonal greens, red wine jus (gf, df\*)

***Chef's pairing suggestion: Vintage Barossa Shiraz***

### Beef Short Rib

Slow cooked 8 hours rib, celeriac mash, scorched hazelnuts, Brussels sprouts and red wine jus (gf, df\*)

***Chef's pairing suggestion: Vintage Barossa Shiraz***

### Cauliflower

Moroccan spiced cauliflower, cashew nut cream, Romesco sauce & crispy kale (vg)

***Chef's pairing suggestion: Pankhurst Tempranillo***

## Sides

### Chips 13

Served with aioli (vg, df)

### Duck fat chats 14

With fresh herb (gf, df)

### Brussels Sprouts 13

Sautéed Brussels sprouts, hazelnuts (gf, vg\*, df\*)

***2-courses \$65***

***3-courses \$75***



## 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

### Chocolate crème brûlée

Chocolate crème brûlée served with berry sorbet (gf)

***Chef's pairing suggestion: Cofield Muscat***

### Mango panna cotta

Vanilla bean panna cotta, mango puree, lemon meringue, caramel hazelnut (gf)

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

### Sticky date pudding

Served with butterscotch sauce & vanilla bean ice cream

***Chef's pairing suggestion: Penfolds Grandfather Port***

***2-courses \$65***

***3-courses \$75***

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.