

Mothers Day Lunch Menu

SUNDAY 13TH MAY 2012, \$70pp
RESERVATIONS AVAILABLE FROM 11:30AM

ENTRÉE- SELECT FROM

Oysters mixed ½ dozen, 3 natural, 3x salmon mousse w black caviar *(gf)*

Garlic prawns w steamed jasmine rice *(gf)*

Lobster fried ravioli served on a leek & chive puree

Glazed pork belly served w Asian sprout salad *(gf)*

Roast baby beetroot w walnuts, fresh goats cheese & watercress *(gf)*

MAINS- SELECT FROM

Eye fillet medallions w parsnip, broccolini, red wine butter & jus *(gf)*

Duck breast pan seared & served w orange star anise glaze w snow peas & bokchoy *(gf)*

Barramundi served w braised fennel, blistered cherry tomatoes & green olive tapenade *(gf)*

Atlantic salmon pan seared on a green pea risotto *(gf)*

Fresh seafood plate w fresh ½ WA lobster, Moreton Bay bugs, king prawns, seasonal oysters, smoked salmon,
fresh lime w trio of seafood sauces *(gf w/o sauces)*

Wild mushroom & asparagus risotto – served w grana padano truffle oil *(gf)*

DESSERT- SELECT FROM

Individual black forest cake w morello cherry compote

Mini pavlova w passion fruit mascarpone, raspberry coulis *(gf)*

Baileys brulee served w almond biscotti *(gf w/o biscotti)*

CHILDREN- \$20 PP

Main- Select from fish/ calamari/ chicken served w chips & salad

Dessert- Ice cream w chocolate sauce

-A deposit of \$20 per person will be required at time of booking, to secure your reservation

- Deposits will not be refunded after Friday 4th May 2012

- Seating is on a request only basis and won't be guaranteed