MOTHER'S DAY MENU 2019

SHARED STARTERS

SOURDOUGH BREAD ROLLS AND BUTTER

KINGFISH CEVICHE Fresh Kingfish with Lemon, Orange, Fingerlime and Extra Virgin Olive Oil. Garnished with Red Onion, Chives, Radishes and Chilli *gf df nf*

ANTIPASTO BOARD Bresaola, San Danielle Ham, grilled vegetables, red cabbage, olives & rustic turkish bread *df nf*

SHARED MAINS

CRISPY SKINNED BARRAMUNDI *gf nf*

Salt Water Barramundi with Pea Puree and Buttered Zucchini Ribbons

GRILLED CHICKEN WITH CHESTNUT, SAGE & THYME

Free range chicken with Chestnut Puree and a Sage Thyme Crumb

RICOTTA GNUDI

Ricotta Dumplings served with a Beef and Pork Bolognaise and Parmesan *nf*

CHARGRILLED EGGPLANT

Grilled Smokey Eggplant with Tahini Yoghurt, Pomegranate, Crsipy Onions and Garlic *v*

SHARED SIDES

BUTTERED GREAN BEANS

Steamed Green Beans tossed in Butter and Salt *gf nf v*

GREEN LEAF SALD

Mixed Salad Greens with a Verjus Dressing *gf df nf v*

DESSERT

MIXED PETITE FOURS

Please let us know if you have any allergies or require information on ingredients used in our dishes:

gf = gluten free / df = dairy free / nf = nut free / v = vegetarian / vg = vegan

Please note there is a 10% surcharge on public holidays / All credit cards incur up to a 1.5% surcharge / Guest Wifi available