



**MOTHER'S DAY**  
**3 COURSE SET MENU ♦ \$85PER PERSON**



**TO START**

**CURED HIRAMASA KINGFISH**

with grapefruit, fennel, black olive relish & citrus dressing *gf df nf*

**SYDNEY ROCK OYSTERS**

with Yuzu dressing *gf df nf*

**KATAFI WRAPPED PRAWNS**

with saffron spiced yoghurt *nf*

**TUNA TATAKI**

with black bean, lime, smoked chill & avocado salsa *gf df nf*

**MAINS (alternate drop)**

**GRILLED FREE RANGE CHICKEN**

with romesco, lentils, black cabbage, baby corn & roast almonds *gf df*

**SLOW ROAST BLACK ANGUS RUMP CAP**

with celeriac puree, spec, garlic & sauteed swiss brown mushrooms *gf nf*

**DESSERT**

**VANILLA PANNA COTTA**

with mixed berries & raspberry sorbet *gf nf*

**TIRAMISU**

with hazlenut & chocolate soil *v*

*Please let us know if you have any allergies.*

*Whilst every effort is made, we cannot guarantee that our food will not contain traces of allergens through cross contamination*

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