

Mothers Day Menu

Entrée & Main \$80pp

Dessert \$15 each

Kids (12 and under) Main, sundae and drink \$30pp

Includes a glass of bubbles for Mum on arrival

ENTRÉE

Antipasto Plate

Salami, prosciutto, quince & fig paste, marinated olives, Beach Box brie, pickled vegetables & house-made focaccia

Baked Scallops (3)

Miso butter, sesame cracker & finger lime

Pork & Prawn Gyoza (GF)

Spring onion, ginger, soy & sesame

Beef Tataki (GF*)

Lightly seared rare Angus beef eye fillet thinly sliced served with ponzu & soy dressing topped with crisp potato & sesame

Zucchini, Ricotta & Caramelised Onion Tart

Beetroot relish, roquette, pine nuts & parmesan

MAIN

Maple Smoked Duck Breast

Pan-fried gnocchi, mushroom, thyme & pea purée

16-Hour Slow Cooked Lamb Shoulder (GF)

Mixed grain salad, smashed peas, labneh & chimichurri

Pistachio Crusted Snapper Fillet

Risoni, mixed greens, marinated feta & basil pesto

Beef & Shiraz Pie

Carrot, leek & mushroom, served with garden salad & chips

Thai Style Yellow Curry (VG)

Chickpeas, roasted cauliflower & zucchini, served with rice, roti, sesame, cashew, chilli & coriander

DESSERT

Eton Mess

Meringue, chantilly cream & berry compote

Apple & Blueberry Tart

Cinnamon ice cream

Biscoff & Caramilk Cheesecake

Chocolate soil

