MOTHER'S DAY LUNCH & DINNER

ENTREE

- char-grilled fremantle octopus, 'njuda dressing, romesco, smoked corn salsa, spiced almonds
- pan-roasted scallops, angel hair pasta, smoked yarra tomato burre blanc, smoked tomato salsa
- slow-roasted tomato terrine, goats cheese mousse, sourdough crisp,
 black olive tapenade, herb oil
- slow-cooked pork belly, cauliflower panna cotta, cucumber & apple cider, smoked apple sauce, pork crackling, seeded mustard jus
- wild mushroom, potato & truffle soup, pancetta & garlic crouton

MAIN

- sous-vide monk fish wrapped in baby leek, butter poached moreton bay bug, cauliflower cream, confit fennel, shellfish oil
- old fashioned chicken pie with mushrooms, leek & tarragon, creamy mash, buttered baby vegetables, white wine jus
- sunday roast of grass-fed rib fillet, horseradish jus, Yorkshire pudding, roasted root vegetables, potato gratin, green beans
- + house-made linguine, fresh port artlington mussels, prawns, scallops, moreton bay bugs, garlic, chilli, parsley, lobster bisque
- veal cotoletta, parmesan & herb crust, brown butter & sage sauce, garlic & herb potatoes, braised green beans,

DESSERT

- salted chocolate pavê, passionfruit sorbet, rosemary toasted
- hazelnuts, lime lace tuile
- caramelised brown sugar tart, red wine poached pear, vanilla bean gelato
- warm baked apples, pears & rhubarb, coconut & oat crumble, vanilla bean custard, rum & raisin gelato