

MOTHER'S DAY

11:30 - 2:30 PM or 3:00 - 5:30 PM or 6:00 PM - 9:00 PM available

\$85 for 2 courses | \$95 for 3 courses

\$35 for the children's menu

Ciabatta bread - extra virgin olive oil, garlic butter + fried sicilian olives on arrival

ENTREE

Cajun spiced calamari - 6pc w/ seeded mustard mayonaise, salad GF, DF

Half dozen oysters - Kilpatrick OR hendricks and tonic vinaigrette GF, DF

Pumpkin arancini - 3pc, gorgonzola, smoked scamorza, mozzarella, carrot puree V

Eye fillet carpaccio - eye fillet, lemon, truffle mayonaise, capers, burrata GF

Sardinian fregola - creamy chicken, mushroom sauce finished with white truffle

MAIN

Gnocchi 4 formaggi - Garlic cream, gorgonzola, smoked scamorza, parmesan, fresh pesto V

Crispy skin barramundi - carrot and fennel puree, pan fried vegetables GF

Slow braised beef cheeks - carrot & fennel puree, garlic chill vegetables GF

Gamberoni griglia - 5pc king prawns w/ fregola, homemade seafood bisque GF,

Chicken breast - Sous vide chicken breast, prosciutto, smoked scamorza, roast potatoes, pea puree, red wine jus GF

DESSERT

Sticky date pudding - hot butterscotch sauce, vanilla ice cream

Passionfruit panna cotta - passionfruit coulis, white chocolate

Homemade tiramisu - Coffee, Frangelico, mascarpone, cream

Trio of sorbet - raspberry, mango, lemon GF, DF, VG

Wild berry cheesecake cake - chantilly cream, mixed berry coulis

MOTHER'S DAY

Seafood platter menu = \$175 pp | Meat platter menu = \$155 pp

Minimum 2 guests ordering

Ciabatta bread - extra virgin olive oil, garlic butter + fried sicilian olives on arrival

Seafood platter

1 platter between 2 people

Whole lobster, 4 half Moreton bay bugs, 4 king prawns, scallops, salt & pepper calamari, 2 braised octopus legs, dozen oysters, rice, fries, salad (gfo)

Please choose for your platter:

mornay OR garlic chilli butter lobster

natural or Kilpatrick oysters

Platters can be amended to share between 3 people and so forth

Meat platter

1 platter between 2 people

Eye fillet carpaccio, sous vide dijon chicken breast, slow cooked beef cheeks, slow braised pork belly, fries, salad, red wine jus (gf)

Platters can be amended to share between 3 people and so forth

+ Choice of dessert

Sticky date pudding - hot butterscotch sauce, vanilla ice cream

Passionfruit panna cotta - passionfruit coulis, white chocolate

Homemade tiramisu - Coffee, Frangelico, mascarpone, cream

Trio of sorbet - raspberry, mango, lemon GF, DF, VG

Wild berry cheesecake - chantilly cream, mixed berry coulis