



Mother's Day Set Menu

\$79pp Set menu food only | \$115pp Free-flowing beverages and Set menu

Bread Roll & Butter

TO START

Prawn Cocktail (I)

*Baby gem lettuce,
heirloom tomatoes, avocado
cream, horseradish*

Lamb & Hummus

*Fried chickpeas,
pomegranate,
pita bread, sumac*

Caesar Salad

*Baby Cos, poached egg,
parmesan, bacon,
anchovies, crouton*

MAINS

Rib Eye Roast

*Roasted heirloom
root vegetables,
Yorkshire pudding, Au Jus*

Atlantic Salmon

*Jardinière of vegetables,
tomato-dill beurre Blanc,
watercress oil*

Pesto Linguine (V)

*Eggplant, semi dried cherry
tomato, zucchini, pine nuts,
whipped ricotta*

DESSERT

Mandarin & White Chocolate (V)

*Almond dacquoise,
coconut sorbet*

Coffee Dark Chocolate Dome (V)

*Roasted hazelnut,
caramel gel*

DRINKS

*Red and white wine,
beer, soft drinks*

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description. If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

One bill per table.



Mother's Day Set Menu

Children Under 12 • \$50pp

Bread Roll & Butter

TO START

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heirloom tomatoes, avocado
cream, horseradish*

Lamb & Hummus

*Fried chickpeas,
pomegranate,
pita bread, sumac*

Caesar Salad

*Baby Cos, poached egg,
parmesan, bacon,
anchovies, crouton*

MAINS

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root vegetables,
Yorkshire pudding, Au Jus*

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watercress oil*

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tomato, zucchini, pine nuts,
whipped ricotta*

DESSERT

Mandarin & White Chocolate (V)

*Almond dacquoise,
coconut sorbet*

Coffee Dark Chocolate Dome (V)

*Roasted hazelnut,
caramel gel*

DRINKS

Soft drinks

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