

# mothers day 2022- \$99 per person

11am out by 1.30pm and 2pm out by 4.30pm

vegetarian options available on request

no alternations to menu

## choice of entree

half dozen natural sydney rock oysters GF LF  
with mignonette

prawn tian GF LF  
queensland tiger prawns, smoked salmon, potato salad, chives, flying fish roe

squid GF LF  
pineapple cut squid, sriracha aioli, coriander & szechuan seasoning

pork belly GF LF  
apple chutney, pickled fennel & italian balsamic glaze

## choice of main

barramundi fillet GF (NORTHERN TERRITORY)  
grilled, tomato fondue, roasted kip[fler potatoes, broccolini & edamame

salmon fillet GF LF (TASMANIA)  
seared, served with spanish chick peas, pumpkin puree, toasted almonds & gremolata  
(cooked medium)

half lobster mornay  
western australian lobster, serverd with chips & salad

220g beef eye fillet GF  
pomme puree, dutch carrots, seeded mustard, charred corn & red wine jus (cooked  
medium)

traditional greek lamb  
baked lamb shoulder, in tomato onion sauce, lemon potatoes & green beans

## choice of dessert

lemon tart  
meringue & raspberry coulis

individual pavlova GF  
with strawberries, passionfruit sauce, mixed berry sauce chantilly cream & chocolate  
swirls

vanilla bean panna cotta  
served with mango coulis, toasted coconut & short crispbread

toblerone pate GF  
served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream

## mothers day 2022

children (under 12) \$45 per person

### choice of entree

crumbed calamari  
salad & tomato sauce

prawn cocktail  
salad & seafood sauce

### choice of main

grilled barramundi served with potato mash & vegetables GF LF

grilled veal scallopine served with potato mash & vegetables GF LF

battered fish served with chips, salad & tomato sauce

### choice of dessert

rainbow ice cream

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