

mother's day 2025- \$99 per person

two sittings available

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

choice of entree

half dozen natural premium sydney rock oysters GF LF
natural with ponzo dressing

lemon safron prawns GF LF
with avocado bean salsa, ribon cucumber & marie rose

squid GF LF
pineapple cut squid with slaw & lemon aioli

lamb souvlaki GF
served with tomato cucumber salsa, tzaziki & lemon

choice of main

barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY)
grilled, served with celleriac, caper, dill remoulade, sweet potato batons, shaved asparagus & zesty lemon gremolata dressing

half rock lobster (305g - 370g)
traditional lobster served mornay served with chips & salad

220g beef eye fillet GF
grilled & served with sage potato rosti, shaved asparagus, cafe de paris butter, baby sorrel & red wine jus (cooked medium)

traditional greek lamb GF LF
baked lamb shoulder, in rustic tomato sauce, roasted chats & 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

no alternations to menu

vegetarian & vegan options available on request

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children (under 12) \$45 per person

choice of entree

crumbed calamari
salad & tomato sauce

prawn cocktail
salad & seafood sauce

choice of main

grilled veal scallopine served with chips, salad & tomato sauce

battered fish served with chips, salad & tomato sauce

crumbed chicken tenderloins served with chips, salad & tomato sauce

choice of dessert

vanilla bean ice cream
with caramel, chocolate or strawberry sauce

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