OTHER'S DAY 2025

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 GFLF natural with ponzo dressing

lemon safron prawns GFLF 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

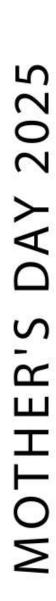
individual pavlova GF

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





mother's day 2025 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