



## MOTHERS DAY MENU

4 Courses- \$65pp

Sunday May 12<sup>th</sup> 2019 Bookings Essential

### Starter

**Bruschetta Crust** pizza based topped with tomato, Spanish onion, garlic and basil \*GF base available

### Entrée

**Tian of 5 Hour Slow Roasted Lamb\*** with roast capsicum, bocconcini and crisp rocket leaves

**Smoked Salmon Carpaccio\***- served with goats cheese, chervil salad and lemon and dill aioli

**Salt and Pepper Squid\***-with Roast Capsicum Coulis and Crisp Greens

**Roquette, Pear, Walnut and Blue Cheese Salad\*** with lemon mustard dressing

### Main

**Grain Fed Yearling Beef Fillet\*** with olive and pecorino mash, parsnip chips and mustard cream sauce

**Seared Snapper Fillet\*** on Crispy New Potatoes with Tomato, Olive and Caper Salsa and Galliano cream reduction

**Prosciutto Wrapped Corn Fed Chicken Breast\*** stuffed with almonds, basil and bocconcini on creamy polenta and Rosemary Jus GF

**Roast Spiced Pumpkin Risotto\***-with Sage, Pinenuts, Baby Spinach, Fetta, in a creamy White Wine Sauce topped with Pecorino

### Dessert

**Zabaglione Tower**-A Foamy Custard like Mixture, Frozen into a Tower with Layers of Amaretto Biscuits, Served with Strawberry Compote

**Baileys Crème Brulee\***-Rich Vanilla Bean Custard Base, Topped with a Contrasting Layer of Hard Caramelised Sugar

**Chocolate Brownie**-With Milk Chocolate Gnache and Cookies and Cream Gelato

**Trio of Gelato\*\***-Served on a Hazelnut Dacquoise

\*Gluten Free (\*\*Gelato GF without the Dacquoise)