



MOTHERS DAY MENU

4 Courses- \$65pp

Sunday May 13th 2018 Bookings Essential

Starter

Bruschetta Crust

Entrée

Truffle Infused Meatballs- Tomato and Fetta Relish and Crunchy Ciabiatta

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

Char Grilled Marinated Vegetable Stack*-with Basil Pesto, Goats Curd and Balsamic Reduction

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

Grain Fed Chicken Breast*- Filled with Herb Infused Ricotta served with Roast Kipfler and Chorizo Salad and Tomato and Sage Jus

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

Trio of Gelato-**Served on a Hazelnut Dacquoise

*Gulten Free (**Gelato GF without the Dacquoise)