

— MOTHER'S DAY —

MAINS

Roast Lamb (GF)

Served with heirloom carrots, asparagus, roast kipfler potatoes and gravy

Chicken Breast (GF)

Free range prosciutto wrapped chicken breast served with warm kipfler potato, caper and parsley salad and a sundried tomato pesto sauce

Crispy Skinned Atlantic Salmon (GF)

Served with crushed kipfler potatoes, sundried tomato and capers with a warm dill cream sauce

250G Porterhouse (GF) (DF)

Served with heirloom carrots, asparagus, roast potato and red wine jus

Battered Barramundi

Served with chips, salad, lemon and aioli

Chickpea Falafels (V)

Served with crushed kipfler potatoes, sundried tomato, capers and a roast capsicum coulis

DF — Dairy Free GF — Gluten Free VE — Vegetarian VG — Vegan

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DESSERTS

Churros (VG)

Served with chocolate sauce and cinnamon sugar

Chocolate Mousse (GF)

Served with Chantilly cream and fresh strawberries

Vanilla Bean Panna Cotta (GF)

Served with mixed berry coulis and freeze-dried mandarin

Lemon Tart

Served with mascarpone and freeze-dried lychee

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