

Mother's Day Lunch

Sunday 11th May – 12pm arrival - \$79.90pp

Champagne on arrival - 3 Course Meal - Entertainment

Meals are served alternately to your table

M E N U

Warm bread roll and butter

Entrée

Crispy pork belly tossed with sweet chilli sauce on crispy wonton avocado salsa and sour crème GFO

Crispy coated meatballs served on tomato and leek relish side of herbs and pickled vegetables salad DF

Battered fish tacos on curly endive, sauerkraut and house chipotle mayo GF

Mains

300 g Scotch fillet served on truffle mash, green beans, port wine jus and bearnaise GF

Ora king salmon served with roasted pumpkin and Asian slaw dressed in orange vinaigrette

Stuffed chicken Kiev with olive, brie, spinach on Homemade hashbrown and tomato cucumber salsa GF

Dessert

Poached pears served on cherry compote, berries, meringue and vanilla ice cream GF

Sticky date pudding served with butterscotch sauce, fresh berries and vanilla ice cream

Warm Nutella cookies served with Biscoff crumble, cream fraiche and vanilla ice cream

Vegetarian option – please advise if required at time of booking

Battered oyster mushroom with simple salad vegan chipotle mayo V, GF, DF

Angel hair pasta with confit garlic, mixed vegetables, rocket and parmesan cheese

M E N U

Children under 12 years old \$18.90

please notify staff at time of booking

Chicken nuggets with chips and salad

Scotch fillet steak with chips and salad

Tomato pasta with cheese

Battered Barramundi with chips and salad

All served with an ice cream sundae