



# MOTHER'S DAY MENU

Sunday 9th May

LUNCH from 12 noon; DINNER from 6pm  
3 courses & glass sparkling \$95 pp



## ENTREES

### **Trio of Paté**

*venison, duck & pork patés served w bush tomato chutney & roti bread*

### **King Prawn Salad (g)**

*fresh prawns served w gourmet lettuce, avocado, orange segments & lemon myrtle dressing*

### **Gourmet Chicken Spring Roll**

*housemade, served w sweet chilli & plum sauces*

## DESSERTS

### **Traditional Crème Brulee**

*vanilla bean egg custard and caramel crust, served w mixed berries & citrus nut bread*

### **Chocolate Mousse Stack**

*toblerone mousse layered between amond tuiles discs, served w berry compote, crème fraiche, ice cream & chocolate sticks*

### **Frangelico Pannacotta**

*vanilla bean pannacotta, served w Persian fairy floss, pineapple & saffron compote*

## MAINS

### **Barramundi**

*wild grilled barramundi topped w ocean king prawns poached in white wine, w lime hollandaise, accompanied by a selection of Asian vegetables in mirin*

### **Eye Fillet 300g (g)**

*MSA grade eye fillet served atop a sweet potato rosti w carrot, wilted spinach & onion marmalade jus*

### **Chicken Raphael**

*tender chicken breast stuffed w herb & crab butter, served w turned potatoes, asparagus & a classic hollandaise sauce*

