

# Mother's Day Dinner

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SUNDAY 12 MAY 2019

## Entree

CHORIZO & CHEESE CROQUETTES with tomato bivio

SALT & PEPPER CALAMARI with taramasala, balsamic reduction & herb salad\*

POTATO & CHEESE PIEROGI DUMPLINGS with spring onions, diced tomatoes & butter sauce

SALMON & PAPAYA with fragrant salad & tamarind dressing\*

## Main

MUSHROOM DUXELLE CHICKEN ROULADE with shitake powder, truffle polenta & red wine jus\*

PAN FRIED BARRAMUNDI with dauphinoise potato, cauliflower puree, grilled broccolini, edamame & gremolata\*

EYE FILLET chargrilled with purple cauliflower, pumpkin purée, fried kale, baby carrots, potato rosti & red wine jus\*

SPICY MAPO TOFU with pickled Korean cucumber & rice (vg)\*

## Dessert

FRUIT OF THE FOREST with chocolate sponge, chocolate mousse, soil, berry sorbet, raspberry coulis, macaron\*

LYCHEE PANNA COTTA with mango sorbet, honeycomb & exotic fruits\*

Three course menu \$72 (member & guests), \$80 (non members) includes a glass of sparkling on arrival for the Mum's.

Children's menu available on the day.

\*Denotes gluten free. Whilst every effort is made to ensure menu items are gluten free, this cannot be 100% guaranteed. Menu subject to seasonal changes.

