

Mother's Day Lunch

SUNDAY 12 MAY 2019

Entree

CHORIZO & CHEESE CROQUETTES with tomato biviano

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.

