

Mother's Day Lunch

Entree

Panko crumbed croquettes - chorizo, Swiss gruyere, shaved parmesan and aioli mayonnaise

Salt and pepper calamari – taramasalata, beetroot, radish, edamame and balsamic reduction

Tuna sashimi salad - Radish, heirloom tomato, shaved vegetable and onion dressing (df / gf)

Mushroom Gyoza – with shimeji, shitake, meadow, black bean chilli and ponzu (df / v / vg)

Mains

Confit duck leg a l'orange - pumpkin puree, sweet potato rosti, heirloom baby carrots and jus (gf)

Braised mussels -House made egg noodle pasta, sake, soy, spicy cod roe, wood fungi, and butter

Gnocchi - Napoli and torch blown bocconcini (v)

Thai red lamb shank – spring onion, mash, roti and papaya salad

Dessert

Purin vanilla panna cotta – chocolate mousse, crushed peanuts and salted caramel (gf)

Green tea parfait - lychees, strawberry cream anglaise and matcha macaron (gf)

Three course menu \$72 (member & guests) includes a glass of sparkling on arrival for the Mum's.
Children's menu available on the day.