



MOTHER'S DAY
lunch

SHARE ENTRÉE

Garden Beetroot and Gin Cured Ocean Trout, Torched Cucumber,
Shiraz Shallot, Rice Crisp, Goats Feta, Elderflower, Roe
(nf, gf)

Warm Salad of Spiced Duck, Vietnamese Venison Wonton, Prawn,
Lychee, 'Choice' Oyster Mushroom, Wakame, Vanilla bean and
White Sesame (nf, gfoa, df)

SHARE MAIN

Panfried SA Murray Cod Fillet, Seared WA Scallop, Sweet Potato,
Cajun Spiced Banana, Garden Fennel
(nf, gf, dfoa)

Tagine of Roasted Root Vegetable, Saffron Potato, Baby Pear, Salsa
Verde, Cassava
(nf, gfoa, df, vegan)

'Coorong Black' Beef Fillet, Onion Jam, King Brown Mushroom,
Malpas Road Shiraz
(nf, gf, df)

Leaf Salad, Garden Tomato, Cucumber, 10year old balsamic
(nf, gf, df, v)

TO FINISH

Tiramisu Mousse Cake, Cherry Compote, Berry Glaze
(nf, gf)