



Mother's Day

Sunday 14th of May 2017

Entrees – Select from

Oysters ½ dozen mixed Natural, Champagne and black caviar *gf*

Smoked Duck Caramelised Figs, Walnuts, Mixed Leaves and Black Pepper *gf*

Pistachio Labne Quinoa, Bulgur, Sprout Salad, Rye Triangles and Lemon Dressing *gf*

Moreton Bay Bug Served w Wonton Micro Herbs, Cherry Tomatoes, Chilli and Ginger Glaze *gf*

Mains – Select from

Fresh Seafood Plate King prawns, seasonal oysters, smoked salmon, Moreton Bay bug with trio of sauces *gf w/o sauces*

300gram Sirloin Served medium to medium well, Pommes Fondant, Baby Corn, Brussel Sprouts and Red Wine Jus *gf*

Chicken Maryland Asparagus, Tomato, Onion, Roast Parsnip, Yellow Beetroot and Peas *gf*

Tasmanian Salmon Pan seared with Blood Orange, Navel Orange, Avocado, Rocket, Almonds, Honey Mustard Vinaigrette *gf*

Truffled Gnocchi Served with burnt butter, Sage and Black Fungi

Dessert – Select from

Peach Panna Cotta with Peach Schnapps Glaze *gf*

Rosewater and Strawberry Cheesecake

Chocolate and Hazelnut Cake with King Island Cream

Kids Menu

Choice of Fish, Chicken, Steak or Calamari
served with chips & salad

Ice cream with chocolate or strawberry topping

Cost - \$80 per adult . \$25 per child

Reservations 11am to 2pm

\$20 per person deposit required to secure your booking. Seating positions are on a request basis only, not always guaranteed