



MOTHER'S DAY 2024

THREE COURSE \$80PP

ENTRÉE

Bentspoke beer battered zucchini blossom, smoked mozzarella, anchovy and pea
 Hand-rolled potato tortellini, almond ricotta, muscatel and beurre noisette
 South Coast snapper 'sashimi', kohlrabi, white soy, mirin & salmon caviar
 Roast duck breast, salt-baked leek, shiitake, grains & bacon broth

MAIN

Baked Ocean Trout, charred broccolini, tomato, caper and fried school prawn
 Free-range pork belly, baked apple, fennel & sugarloaf
 Gundagai lamb rump, cauliflower and Tuscan braised green beans
 Black Angus beef flank, grain mustard butter, pommes frits

DESSERT

Salted caramel & hazelnut parfait, hazelnut brittle and chocolate cookie crunch
 Boozy pecan pie, mascarpone, maple glaze
 Honey baked fig, vanilla ricotta, honeycomb, sablé crumb
 Coconut mousse, rhubarb, lime and Davidson plum meringue

CHEESE

Served with our bees honey baked pear and breads

THREE \$32 • TWO \$25 • ONE \$18

SIDES

Garden oregano roasted zucchini with golden Goddess dressing \$15
 Pickled iceberg salad, dill and sumac \$12
 Potato fries with roast garlic mayonnaise \$13

