



Mother's Day Lunch

A glass of NV Coombe Yarra Valley Sparkling on arrival

ENTRÉE

CRUDO OF KING SALMON

Green yuzu kosho | dill | pickled kohlrabi | Yarra Valley caviar | radish | seaweed

CHICKEN TERRINE

Bread & butter pickles | foie gras parfait | brioche

ROASTED CAULIFLOWER

Mint | coriander | pomegranate | pine nuts | sherry vinegar dressing

MAIN

SLOW COOKED BEEF RIB

Potato gratin | roasted onions | chervil | garlic & spinach purée

ROASTED BARRAMUNDI FILLET

Prawns | clams | capers | parsley | fennel | butter sauce

BBQ EGGPLANT

Tamarind | coriander | spiced green lentils | crispy black rice

SHARED SIDES

FRIED ROYAL BLUE POTATOES

Rosemary salt

BUTTER LETTUCE

Radish | chives | lemon dressing

DESSERT

CHOCOLATE BROWNIE

Honeycomb | cherry | crème fraîche

PEACH MELBA TART

Local raspberries | vanilla ice cream

CHEF'S SELECTED CHEESE BOARD

Selection of local and artisan cheeses
traditional accompaniments

