

Coombe Mothers Day Lunch

ENTREE

Tasting of trout | horseradish | pickled cucumber |
Yarra Valley smoked salmon caviar

Roasted red onion Tarte Tatin | Stone and Crow goats cheese |
Cabernet vinegar dressing

Confit smoked duck breast | pickled mushroom | walnuts |
duck liver parfait | fig | autumn leaves

MAIN

Slow cooked Wagyu oyster blade | Paris mashed potato |
Bourguignon sauce | parsley | caper | shallot salad

Roasted Barramundi fillet | mushrooms | cauliflower |
chestnuts | celery leaf

Salt baked beetroot | lentils | pistachio nuts | Gorgonzola |
roasted celeriac | watercress

SIDES

Chat potato | rosemary | garlic

Pear | Rocket | radicchio | vincotto | Reggiano

DESSERT

Selection of artisan cheeses | traditional accompaniments

Peach Melba | peach bavarois | local raspberry |
vanilla ice cream

Self-saucing chocolate fondant | vanilla ice cream

Three-course \$105.00 per person

