

Mother's Day

MENU

FIRST COURSE

MARINATED ALBACORE TUNA ^{DF, GFO}

Sesame, White kimchi, Shiso

CHICKEN & DUCK FOIE GRAS PÂTÉ ^{GFO}

Jaboticaba gel, brazil nut praline, warm brioche

PRESSED BUNDABERG FIGS ^{GF, V+O}

Hand stretched burrata, shaved jamon, pine nuts, vincotto

SECOND COURSE

WOOD ROASTED CHICKEN ^{GF}

Softened Savoy cabbage and bacon lardons, roasted chestnuts

CORAL COAST BARRAMUNDI ^{GF}

Brown butter, roasted cauliflower, desert limes, lemon and parsley

PEPPERED BEEF SIRLOIN

Buttermilk fried shimeji mushrooms, fig mustard jus

THIRD COURSE

TROPICAL FRUIT PAVLOVA ^{GF}

Guava curd, passion fruit ice cream

TIRAMISU TRIFLE

Mascarpone mousse, coffee caramel, whipped chocolate ganache

KIDS MENU

Tomato soup, cheese on toast

Roasted chicken, chips and salad

Vanilla ice cream, hot chocolate sauce, caramelised popcorn