



# Mothers Day

## MENU

\$99 PER PERSON - \$29 FOR KIDS MENU (UNDER 12)

Charcoal brioche with cafe de Paris butter

### ENTRÉE

Pan seared sea scallops and tempura prawn, on sweet potato purée, herbs and salmon caviar salsa (GF)

OR

Honey soy pork wontons with green papaya chutney, sweet chilli, caramel and crackling

OR

Heirloom tomato tarte tatin, with goats cheese, mousse and roast tomato and basil compote (Vego)

### MAIN

Honey pecan crusted chicken breast, with Persian fetta, semi dried tomato and sweet potato salad, with a lemon maple butter (GF)

OR

250g scotch fillet with creamy mashed potato, broccolini and chunky mushroom cream (GF)

OR


Rosemary and garlic roast potato, green beans and basil pesto creamy risoni pasta, with fresh parmesan and chilli oil (Vego)

### DESSERT

Wild berry and ricotta cheesecake with fresh raspberries and vanilla malt mascarpone

OR

Callebaut milk chocolate pannacotta with dark chocolate soil and jaffa ice cream (GF)



# Mothers Day

## BUFFET

\$79 per person - Teens (13-18) \$49 - Kids 12 and under \$29

Selection on artisan breads and rolls with butter

Grazing platter with a variety of fresh roasted and cured meats, chargrilled and pickled vegetables, olives and marinated vegetables and a selections of house made dips and crackers

Cheese plate with a selection of quality local and imported cheeses, with both fresh and dried fruits to accompany, quince paste, Lilly Lilly chutney and crackers

Roast ginger turmeric potato and leek soup

Traditional Caesar salad

*(bacon, cos lettuce, croutons, Parmesan and house dressing)*

Thai prawn salad with cucumber ginger dressing (GF)

*(cucumber, leaves, tomato, prawns, toasted cashew, pickled ginger, bean shoots)*

Dukkah roast pumpkin, beetroot and crumbed fetta salad with verjuice dressing (Vego)

*(spinach, pea shoot, fetta, pumpkin, beetroot)*

Sweet corn, mushroom and avocado Mexican quiche (Vego)

Tandoori roasted lamb, with onion jam and tzatziki

Honey sesame roast Atlantic salmon, with lemon and soy dressing

Traditional mustard roast beef with roast baby onions and red wine jus (GF)

Rosemary and sea salt buttered roast potato, sweet potato and carrots (GF)

Fresh steamed seasonal green vegetables (GF)

Babbingtons double chocolate brownies with fresh cream and berry compote (GF)

Baked caramel and/or Vanilla New York cheesecakes

Individual tiramisu or blueberry fruit trifles

Gluten free orange and almond cakes (GF)

Fresh seasonal fruit salad with Greek yoghurt and toasted nuts/seeds (GF)