



Babbingtons.

Mother's Day
LUNCH

*Bookings Now Open
Pre-Payment Required*

Sunday 10th May

3 Course Set Menu
or
Full Buffet Option



From
\$69 PP



3 Course Menu

Whole wheat bread rolls, with smoky eggplant and tomato butter (V)

Entrée

Honey sesame tiger prawn toast, with ginger, lemon and soy

Hot smoked salmon and potato salad, with dill, garlic potato, lime and creme fraiche (GF)

Cheesy baked gnocchi with chorizo, pimento and mozzarella, topped with fried basil

Tempura zucchini flowers, stuffed with marinated fetta and preserved lemon
on a confit tomato and quinoa salad (V)

Main

250g scotch fillet with parmesan and potato dauphinois, broccolini and creamy mushroom sauce
(cooked to your liking)

Twice cooked pork belly, with butternut pumpkin purée, mushy peas and apple & maple jus (GF)

Creamy seafood pie with fish, crab and mussels, lemon and herbs, baked with a cheesy
colcannon mash crust

Mushroom, leek, pear and Swiss cheese quiche, with toasted walnuts and rocket (V)

Dessert

Raspberry, lime and coconut pannacotta, with stewed blueberries and toasted coconut (VE)

Banana creme brûlée, with Vienna coffee, ice cream and biscoff crumbs

Lavender and lemon brownies, with honey ice cream and strawberries

Adults \$89 - Teens (13-16) \$59 - Under 12 \$29



Buffet Menu

Selection of artisan breads and rolls with butter

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

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

Coconut satay pumpkin soup (V)

Traditional Caesar salad
(Bacon, cos lettuce, croutons, Parmesan and house dressing)

Thai prawn salad with cucumber ginger dressing (GF)
(Cucumber, seasonal leaves, tomato, prawns, toasted cashew, pickled ginger, bean shoots)

Dukkah roast pumpkin, beetroot and crumbed fetta salad with verjuice dressing (V)
(Spinach, pea shoots, pumpkin, beetroot)

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 vanilla New York cheesecake

Individual tiramisu

Gluten free orange and almond cakes (GF)

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

Adults \$69 - Teens (13-16) \$49 - Under 12 \$29