



## Mothers Day 2023 – Sample Menu

Sunday 14th May

\$150 per person

A glass of Prosecco on arrival, 3 snacks & Mini a la Carte menu  
[Deposit\* of \$50pp required to [make a booking](#) online via our website]

[Children's Menu Available](#)

NV Zonzo 'Bellini Di Cristina' Prosecco [Yarra Valley, Vic]

### Snacks

Ora King **salmon rilette** | witloof | Avruga caviar  
**Porcini** & truffled–parmesan **arancini** | aioli  
Smoky **baba ghanoush** 'cigar'

### entrees

Hiramasa **kingfish** crudo | citrus cured **scallops** | whipped cod roe | finger lime dressing  
🌿 Tempura **Zucchini flower** filled with Taleggio | Heritage tomatoes | **stracciatella** | pesto  
Southern Rock lobster & prawn **ravioli** | lemon–bisque sauce  
Char-grilled Yarra Valley **quail** | soft white polenta | Tuscan Kale | pancetta sauce

### main courses

🌿 Slow roasted **cauliflower** | salsa verde  
cauliflower–skordalia with black garlic | lemon dressing  
Pan fried Humpty Doo (NT) **barramundi** fillet | native pesto  
crab brandade fritters | saffron braised leeks | verjus beurre blanc  
Roasted **duck** breast | confit duck & sauerkraut croquette  
roasted parsnip & puree | five spice duck jus  
Chargrilled Southern Ranges **beef scotch fillet**  
shredded potato roesti | King Brown mushroom | watercress | bordelaise sauce

**'la dolce vita'** [Your own dessert plate of 3 small tastes]

Limoncello ricotta semifreddo | white chocolate & pistachio 'cheesecake' crumb  
Layered honey cake | caramelised Autumn fig  
Dark chocolate ganache & hazelnut tart | cherry–mascarpone