



MOTHER'S DAY LUNCH

\$149 per person

TO START

Sourdough, Pukara Estate olive oil, caramelised balsamic **ve**

ENTRÉE

your choice of

Grilled figs, goats curd, barigoule vegetables, endive, mustard leaf **GF / V**

Line caught kingfish crudo, finger lime, blood plum, extra virgin olive oil **GF / DF**

Blue swimmer crab lasagna, prawn and crab bisque, lemon pangrattato

Slow braised pork, butternut pumpkin, sprouting cauliflower, calvados glaze **GF / DF**

MAIN

your choice of

Roasted sugarloaf cabbage, celeriac, wild mushroom, walnut granola **GF / DF / VG**

Pan-roasted market fish, Jervis Bay mussels, zucchini, dashi butter sauce **GF**

Free range duck breast, confit duck leg, sunchoke purée, roasted persimmon, hazelnuts **GF**

White Pyrénées lamb loin, braised shin, smoked eggplant, red peppers, sorrel **GF / DF**

SIDES

Wild rocket, endive, pear, parmesan **GF / V**

Fried new potatoes **DF / VG**

TO FINISH

Chocolate Crèmeux, caramelised white chocolate, burnt meringue, espresso ice cream **GF**

Three cheeses, served with lavosh, pickled figs, quince **GF** +44

V VEGETARIAN / **VG** VEGAN / **DF** DAIRY FREE / **GF** GLUTEN FREE

LOCALLY SOURCED INGREDIENTS REDUCING WASTE ETHICAL MEATS ECO FRIENDLY PACKAGING CULTURALLY CONSIDERED

NO SPLIT BILLS. WE'RE CASH-FREE. ALL MAJOR CREDIT CARDS ARE ACCEPTED AND ATTRACT

A SURCHARGE FEE OF UP TO 1% INCLUDING GST FOR ALL TRANSACTIONS