

SET MENU \$99PP

MOTHERS DAY

9TH MAY 2021

SAMPLE MENU – SUBJECT TO CHANGE

TO SHARE

BRIOCHE – WHIPPED BURNT RICOTTA BUTTER AND MOLASSES

STARTERS (CHOOSE 1 PER PERSON)

APPELLATION OYSTERS WITH YUZU HONEY

TUNA TOSTADA, PONZU AVOCADO

FRESH GRILLED CALAMARI SERVED WITH NAM JIM

BURRATA, HEIRLOOM TOMATOES, BASIL, ROASTED SPRING ONION OIL

NICOISE SALAD – SEARED TUNA WITH HEIRLOOM TOMATO, CUCUMBER,
SNOWPEA TENDRILS, ESCHALOTS & TAPENADE OLIVE DRESSING

STARTERS (CHOOSE 1 PER PERSON)

EGG TAGLIATELLE WITH CONFIT CHERRY TOMATO, SPANNER CRAB, PRAWNS,
CHILLI AND GARLIC WITH ARUGULA AND CAPERS
(VEGAN OPTION AVAILABLE)

WAGYU SIRLOIN MB6, VEAL JUS, ROASTED JERUSALEM ARTICHOKES
AND BABY ONIONS

SOLE MEUNIERE, BROWN BUTTER, CAPERS AND PARIS MASH

RAGU PASTA WITH SLOW COOKED MB4 BRISKET, TOMATO,
FRESH CREAM, CHIVES AND PERCORINO

DESSERT (CHOOSE 1 PER PERSON)

STICKY DATE PUDDING WITH MISO CARAMEL AND ICE-CREAM

HOMEMADE BURNT CHEESECAKE WITH WHIPPED CREAM

DAIRY FREE CHOCOLATE ICE CREAM AND SAFFRON INFUSED TASMANIAN HONEYCOMB