
MOTHER'S DAY

\$69 PER PERSON

includes a complimentary glass of champagne

FIRST COURSE - your choice of

Coffin Bay Oysters (3)

Served natural

Swedish Prawn Skagen

Round cut toast with trawler prawns, house mayonnaise, lemon fill & red onion topped with caviar & microherbs

Smoked Salmon Blini

Italian-style pancake topped with cream cheese, smoked salmon, dill & micro-herbs

SECOND COURSE - your choice of

Barramundi en Papiotte

Sustainably sourced barramundi with Asian vegetables, chilli lime and garlic topped with parsnip chips & aioli

Pytt I Pana

Twice cooked pork belly, shredded crispy potato with baked beetroot, Danish fetta, candied walnuts & orange veal glaze

Duck A L'Orange

62 degree duck breast, charred & served with potato galette & spinach with a light orange jus

DESSERT - your choice of

One of two selections. Crafted by our talented head chef
