

MOTHER'S DAY 14TH MAY

TO START

Murrnong Fig tart, whipped fromage frais tart

King Prawn cocktail, mary rose sauce

Beef tartare, oscietra caviar jacket potato

ENTRÉE

Yellowfin tuna, aged tomato dressing, horseradish & confit tromboncino

Supplementary \$300 for table to share:

King Island Tasmanian Rock Lobster served with rich Cointreau sauce & steamed buns

MAIN

Choice of

Australian beef sirloin with roast onion, Smoked bone marrow crème fraiche & salsa verde

Steamed snapper, Ramarro farms tomato's, sauce vierge, lovage verde & pickled celery

Stuffed kohlrabi, spiced spaghetti squash & marjoram

SIDES

Fire roasted carrots, rhubarb dressing

Saltbush & vinegar potato cake

Ramarro farms Autumn greens, watermelon raddish

DESSERT

Choice of

Lemon and rose parfait, hibiscus cream

Dark chocolate mousse, mandarin cream & malt crumble

Blueberry & violet eton mess, fromage frais cream & pink pepper meringue

Chocolate Bon Bon's to finish

SNACKS & RAW BAR TO START

Premium oyster service	7
Zucchini flower & coral trout mousse	12
Yellowfin tuna belly & melon bite	12
Beef tartare, Oscietra caviar jacket potato	25
Oscietra caviar bump	20

Enquire about caviar tins

SWEETS & CHEESE

Coconut, Kensington Pride mango, passionfruit	21
Cherry Ripe milk chocolate ganache, poached cherry	21
House made gelato or sorbet	8
Selection of four cheeses with condiments & lavosh	42