

Mother's Day Menu



Entrée

Crumbed haloumi bites w tomato & peach relish

Myponga Beach salt & pepper squid w aioli, chilli, spring onion

Chicken, lime leaf & coriander spring rolls w chilli sambal

Chickpea, ginger & kale koftas
w chilli & garlic braised eggplant, avocado, coriander & lime salsa

Main

Panko crumbed smoked pork cutlet w braised baby fennel,
roasted cauliflower, snow peas, creamed leek, jus

Master stock braised Nomad Farms Chicken w housemade XO sauce,
Asian greens, soba noodles, Szechuan salt, Vietnamese herb salad

Roast pumpkin, lentil, green bean & leek puff pastry pie
w a baby cos, radish, pickled onion & herb salad, romesco sauce

Golden Jubilee 100-day grain fed, SA 300g Scotch fillet w a prosciutto,
parsnip & potato galette, broccolini, roast Swiss brown mushroom, confit garlic, jus

King George Whiting from Kangaroo Island
w chips, tartare sauce, salad, served Coopers' beer battered, crumbed or grilled

Dessert

Dark chocolate parfait, salted caramel, banana ice cream, roasted peanut crumble

Warm orange & almond pudding w drunken figs, fig sorbet

Roasted local pear & apricot tarte tatin w almond praline ice cream, fresh raspberries

Chef's selection of cheddar,
served with house made lavosh, quince paste, muscatels, & fruit

Two course: \$60 p/h Three course \$75 p/h

With a free glass of Billecarte Salmon or Rockford Sparking Black Shiraz for all Mums

