



# MOTHER'S DAY

## Menu

### Entrée:

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

Chicken, lime leaf & coriander spring rolls with chilli sambal

Manchego & sweetcorn croquettes w a herb salad & sweetcorn puree

Smoked blue swimmer crab w chargrilled chorizo, pickled green chilli, avocado & a citrus salad

Goat's curd tortellini, roast pumpkin puree, toasted pepitas, curry oil

### Main:

Roasted pork belly w cauliflower puree, baby leeks, local apple tarte tatin, jus

Roasted half baby chicken, roast garlic puree, spätzle, cavolo nero, salsa verde, jus

Confit duck leg, braised organic red cabbage, asparagus, spiced plum chutney, jus

Spiced eggplant puree, French lentils, blackened roast shallots, sheep's yoghurt

Scotch fillet w smoked paprika fried potato, salsa cruda, broccolini, chimichurri

K.I. King George Whiting w chips, tartare sauce & salad,  
served Coopers beer battered, crumbed or grilled

### Dessert:

Banana pudding, salted caramel, coconut sorbet, maple toasted coconut

Soft dark chocolate, vanilla bean ice-cream, cocoa crumbs, honeycomb

Baked lemon & goat's curd tart, blueberry & honey ice-cream, blueberry compote

Hazelnut chocolate crème brulee, cinnamon churro, poached local quince

Aged cheddar served with house made lavosh, quince paste & muscatels

Two Course: \$55 per head    Three Course: \$70 per head

With a free glass of Billecart Salmon or Rockford Sparkling Black Shiraz for all Mums!

