

Mother's Day Menu



Entrée

Pumpkin & smoked mozzarella croquettes w red onion jam, ricotta salata

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

Chicken, lime leaf & coriander spring rolls w chilli sambal

Fried tofu w edamame, Asian herbs, daikon, miso broth

Main

Kassler pork cutlet

w nduja braised black pearl barley, green beans, chipotle salsa, jus

King George Whiting from Kangaroo Island

w chips, tartare sauce, salad, served Coopers' beer battered, crumbed or grilled

Nomad Farm chicken roulade

w spätzle', soubise, Brussel sprouts, speck, fried sage, jus

Chargrilled Golden Jubilee 100-day grain fed, SA 300g Scotch fillet

w potato & corn tortilla, broccolini, onion jam, chimichurri, jus

Dessert

Vanilla panna cotta,

w chocolate cookie crumb, chocolate mousse, hazelnut ice cream

Warm coconut rice pudding

w candied pistachios, rhubarb coulis, coconut sorbet

Baked custard tart

w caramelised vanilla ice cream almond praline

Chef's choice of cheese,

served with house made lavosh, quince paste, muscatels, & fruit

Two course: \$65 p/h Three course \$80 p/h

With a glass of Billecart-Salmon or Rockford Sparking Black Shiraz for all Mums

