

# Mother's Day

Two Course: \$65 per head *or* Three Course: \$80 per head  
With a free glass of Billecart Salmon or Rockford Sparkling Black Shiraz for all Mums

## Entrée

*Crumbed mac 'n cheese bites, chipotle mayo, manchego*

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

*Chicken, lime leaf & coriander spring rolls, chilli sambal*

*Vegan tofu, Chinese mushroom & savoy cabbage spring rolls*

*Smoked cheddar, leek & onion jam tartlet, rocket, confit cherry tomato, basil, radish*

*SA Hiramasa kingfish sashimi, horseradish crème fraiche, apple, pickled zucchini, radish, curry oil*

## Main

*Confit Nomad Farm's organic chicken, romesco, roasted baby carrots, broccolini,  
a roast capsicum, rocket, pickled onion, Persian feta & almond salad, jus*

*Chargrilled free range pork cutlet, roasted figs, cauliflower puree,  
crumbed organic haloumi, green beans, jus*

*Vegan Chinese cabbage & spring onion dumplings, yellow curry coconut broth, sweet potato noodles,  
Asian greens, caramelised pineapple, Vietnamese mint*

*Chargrilled Riverine, NSW - 300g scotch fillet, prosciutto, leek & thyme gratin, garlic soubise,  
roasted beetroot salsa, broccolini, jus*

*Kangaroo Island King George Whiting (Coopers' beer battered, crumbed, or grilled)  
chips, tartare sauce, salad*

*Tea smoked duck breast, chilli caramel pumpkin, bok choy, sesame mayo,  
a wakame, snow pea, coriander, fried shallot, nahm jim salad, jus*

## Dessert

*Hazelnut chocolate crème brûlée, almond biscotti, rhubarb compote*

*Dark chocolate, croissant bread & butter pudding, white chocolate & raspberry ice cream*

*Vanilla cheesecake, coconut oat biscuit crumb, lime curd, Mt Compass strawberries*

*Chefs' selection of cheddar(30g) served with house made lavosh,  
quince paste, muscatels, local fruit*