

Mother's Day

Two Course: \$70 per person *or* Three Course: \$85 per person
Includes a complimentary glass of Billecart Salmon or Rockford Sparkling Black Shiraz for all Mums

Entrée

Potato, leek & gruyere croquettes, smoked paprika aioli, parmesan

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

*Dirty Inc. Chickpea falafels, eggplant pickle, BBQ lemon, roast garlic & tahini dressing,
pickled onion, herbs*

Main

*Nomad Farm's Jerk chicken, Ndjua braised black beans, an avocado,
BBQ corn & coriander salsa, greens, Persian feta, jus*

*12 Hour braised SA lamb shoulder & prosciutto roulade, spring onion dauphine potato,
honey roasted baby carrots, green peas, saltbush butter, jus*

*Chargrilled pork cutlet, celeriac puree, granny smith apple tarte Tatin,
cavalo nero, caramelised onion, jus*

*Parmesan gnocchi, roasted cauliflower, rocket, pumpkin puree, hazelnuts,
Woodside goats curd, fried curry leaf*

*Chargrilled, Riverine, NSW - 300g scotch fillet, smoked capsicum coulis, duck fat kipflers,
smokey bacon jam, broccolini, jus*

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

Dessert

Local apple & stone fruit puff pastry pie, spiced rum & raisin ice cream, vanilla anglaise

Warm dark & white chocolate brownie, salted caramel, coconut ice cream

Chef's selection of cheddar 30g, house made lavosh, quince paste, muscatels, local fruit

We endeavour to accommodate all dietary requirements, so please ask

