Mother's Day Lunch

2 courses $80 or 3 courses $95

Includes a glass of either Rockford Black Shiraz or Billecart-Salmon Brut Reserve for all the Mums.

Entrée

Willunga figs, haloumi, rocket, brioche, pickled shallots,
pesto verde *(V, GFO, DFO, VGO)*

Myponga Beach salt & pepper squid, aioli, chilli, spring onion *(DF, GFO)*

Chicken, lime leaf & coriander spring rolls, chilli sambal *(DF)*

Tofu, shitake mushroom & savoy cabbage spring rolls, chilli sambal *(VG, V, DF)*

Braised leek, cauliflower & brie croquettes, romesco *(V)*

Main

Pan fried parmesan gnocchi, butternut squash, zucchini,
sauce soubise, rocket, pinenuts *(V)* Nuts*

Confit duck leg, braised French lentils, chargrilled witlof,
field mushrooms, green beans, jus *(GF, DF)*

Kangaroo Island King George whiting
(Coopers' beer battered, crumbed, or grilled) chips, tartare, salad *(GFO, DFO)*

Chargrilled 350g *Tasmanian Pure Black Angus (MB5+)* scotch fillet steak,
spring onion & gruyere dauphine potato, broccolini, Ellis's smoked bacon jam,
blistered cherry tomatoes, jus *(GFO, DFO)*

Tomato & herb stuffed aubergine, romesco, charred Brussels, cauliflower,
buffalo mozzarella, rocket, victory garden herbs *(GF, V, DFO, VGO)*

Dessert

Portuguese tart, lemon & thyme ice cream

Vanilla crème brûlée, Willunga figs, chocolate toasted almonds *(GF)*Nuts*

Warm chocolate hazelnut brownie, salted caramel, chocolate soil,
vanilla bean ice cream *(GF)*Nuts*

3 cheese, house lavosh, fruit, muscatels, quince paste *(GFO, V)*
New Zealand, Waikato Vintage cheddar - Auvergne France, Fourme D'Ambert AOP blue
Woombye Queensland, Woombye Ash brie

Our team of chef's welcome dietary requests and can accommodate other options.

(V vegetarian) (VG vegan) (GF gluten free) (DF dairy free)
(VO vegetarian option) (VGO vegan option) (DFO dairy free option) (GFO gluten free option)
*(Please advise of Coeliac and other dietary requests) *Dish contains nuts*