



## **MOTHERS DAY LUNCH 2019 SET MENU**

### **AMUSE BOUCHE TO START**

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### **ENTRÉES**

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#### **PICKLED & SMOKED TOMATOES**

Basil sorbet, buffalo mozzarella

#### **TORCHED ORA KING SALMON**

Chive & buttermilk dressing, pear

#### **COLD SMOKED WAGYU SHER WAGYU TARTARE**

Caper, shallot, duck yolk, bread wafer

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### **MAINS**

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#### **PAN-ROASTED CONE BAY BARRAMUNDI**

Saffron & crab risotto, petite herbs

#### **COAL COOKED 1/2 HAZELDENE CHICKEN**

Roasted eggplant puree, braised olives

#### **VICTORIAN GRASS-FED 250g PORTERHOUSE**

Hand-cut chips, red wine jus

#### **POTATO GNOCCHI**

Sweet baked leeks, baby green peas, pecorino