

MOTHER'S DAY

MENU

3-COURSE MENU (\$85PP) | WITH PAIRED WINES (\$125PP)

ENTRÉE

French Onion Soup, Gruyere Cheese and Sourdough Roll
Paired wine: 2022 Unoaked Chardonnay (Chardy Party)



MAIN OPTIONS

Tajima Wagyu Scotch Fillet (250g MB5+), Cooked Medium, with Caramelized Onion, Potato Fondant, Grilled Prawn, and Chili Cream Sauce (GF)

Paired Wine: 2021 Premium Pinot Gris

OR

Miso-Marinated Glacier 51 Toothfish with Broad Beans,
Speck, Medley Tomatoes, and Burnt Leek

Paired Wine: Cellar Release Riesling

OR

Saffron Risotto with Green Peas, Char-Grilled Dutch Carrots,
Fried Chickpeas, and Crispy Nori (GF, DF)

Paired Wine: 2021 Premium Shiraz



DESSERT OPTIONS

Chocolate Trio: Chocolate Crumble, Chocolate Cream, Chocolate Sponge
Cake, Cocoa Crumble, and Fresh Berries (GF, V)

Paired Wine: Sangria

OR

Lychee Vanilla Sponge Cake: Lychee Cream, Raspberry Compote,
and Vanilla Mascarpone (GF, V)

Paired Wine: 2024 Rosé (She'll Be Rose)

MOTHER'S DAY MENU

KIDS

\$35PP – INCLUDES SOFT DRINK/JUICE, ICE CREAM,
AND A KIDS' MAIN OF YOUR CHOICE

MAIN OPTIONS:

Kids Fish and Chips
Kids Pasta Bolognese
Kids Chicken Nuggets and Chips



SOFT DRINKS:

Orange Juice
Apple Juice
Lemonade
Coke
Coke No Sugar



DESSERT:

Kids Ice Cream