

Mother's Day Lunch

Sunday 10th May, 2026

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Terrine,

of venison, duck & quail, pickled vegetables (gf, df)

Heirloom Beetroot Salad,

orange, whipped ricotta & goats' cheese (v, gf)

Tortellini,

filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc

Beef Tartare,

potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)

Main

Salmon, Lightly Steamed,

with crustacean mousseline encased in zucchini flowers,
creamed potato, Champagne sauce (gf)

Pan Fried John Dory,

parsley risotto, truffle velouté (gf)

Mum's Roast Lamb,

& vegetables (gf, df)

Angus Beef Fillet, Chargrilled,

beef cheek croquette, pommes puree, shallot puree,
sauteed spinach, red wine & shallot jus

+\$15 upgrade

Dessert

Raspberry Souffle,

white chocolate sauce (v, gf)

Vanilla Panna Cotta

variations of berries (gf)

Valrhona Hot Chocolate,

grand marnier strawberries, Chantilly cream (gf)

Cheese

Camembert de Normandie, green apple - France
Manchego curado, quince paste - Spain

\$110 per person

