

★ SUNDAY 10TH MAY 2026 ★

# Mother's Day

Sunday Lunch Menu

MENU ONLY

**\$95**

PER PERSON  
*entrée, main & dessert*

WITH WINE PAIRING

**\$125**

PER PERSON  
*matched glass each course*

## ENTRÉE

### Pan Seared Scallops

*Chorizo jam, harissa egg yolk*

GF

### Pork & Waterchestnut Dumpling

*Daikon kimchi, black vinegar amuzu*

DF

### Burrata

*Blistered tomato, herb purée, black olive persillade*

## MAIN

### Lamb Shoulder Eye

*Spiced tomato, garden herb labne, hasselback potatoes*

GF

### Queensland Market Fish

*Baby leeks, asparagus, fioretti*

GF · DF

### Pumpkin Gnocchi

*Champagne cream, grilled prawns, tarragon & lemon*

🌱 *Vegetarian option available — brown butter, sage & lemon ricotta*

## DESSERT

### Tim Tam Cheesecake

*Wattle seed, blueberry*

### Affogato

*Espresso, vanilla gelati, Baileys, white choc crumb*

GF

### Trio of Bon Bons

GF

## EXTRA SIDES

### Corn Ribs \$14

*Kombu furikake*

GF

### Broccoli \$14

*Hazelnuts, fermented chilli caramel*

### Chips \$12

*Native pepper aioli*

## ★ SUGGESTED WINE PAIRING ★

ENTRÉE

*Crittenden Pinot Gris*

MAIN

*Henschke Keyneton  
Euphonium*

DESSERT

*De Bortoli Noble One*

Bookings Essential

BOOK NOW