



MOTHER'S DAY 2024



2 courses \$70pp or 3 courses \$80pp

Breads

Grilled sourdough with assorted dips & infused olive oil with balsamic (add \$15)

Bruschetta, cashew nut & pesto, fresh tomato & parmesan (add \$15)

Entree- Choose from the following:

Pumpkin & ricotta ravioli, ricotta filled zucchini flower,
sage, walnut & raisin burnt butter

Shoalhaven ½ Dozen Oyster selection: Kilpatrick, natural & sherry, shallot & caviar

Mushroom & baby spinach risotto cakes, goats curd, rocket, pear, glazed walnuts
& balsamic caramel

Za'atar crispy calamari, yoghurt, mint cucumber salad, sumac aioli

Crispy pork belly, celeriac puree & caramelised red cabbage

Main Course- Choose from the following:

Crispy ale battered market fish, beer battered chips & tartare sauce

Grilled black Angus grass fed sirloin, Tuscan potato, caramelised onion & red wine jus
(Add prawns \$6)

Orecchiette pasta with pancetta, peas, asparagus, lemon, spinach & goats curd

Crispy confit duck, braised French lentils, caramelised red cabbage & anise jus

Pan roasted barramundi, fondant potato, crispy zucchini flower & shellfish sauce

Roasted Barossa chicken breast, Paris mash, asparagus & prosciutto

Dessert - Choose from the following:

Strawberry cheesecake cannoli & pistachio praline

Baked chocolate fondant with Reece's peanut butter semifreddo (15 mins)

Eton mess, forest berry & rhubarb with lemon meringue,
cream & Persian fairy floss

Passionfruit & citrus tart, vanilla bean ice cream & berry compote

Chocolate, banana & caramel crème brûlée with shortbread biscuit & vanilla ice cream

Side Orders

Wood fired sourdough with garlic butter	6
Rocket & parmesan, tomato, Spanish onion salad	10
Broccolini & calovo nero with sage, walnut & raisin butter	10
Crushed potato with garlic, chilli & kale	10
Chips with aioli	10