

# Mother's Day



## Entrées

~ Choice of ~

### Four-Pepper Dusted Calamari GFO

*Calamari dusted in our secret four pepper mix, wattle seed aioli, lemon wedges*

### Baked Scallops GF

*Scallops in the shell, bacon jam, cheese mix, saffron aioli, herb oil, fried capers*

### Mango Bruschetta V DFO GFO

*Local tomatoes, onion, diced mango, whipped ricotta & aged fig glaze on a warm ciabatta*

### Arancini Balls

*Pumpkin & goat's cheese arancini, truffle aioli, cheese mix*

## Mains

~ Choice of ~

### 400-Day Grain Fed Purebred Wagyu Beef Rump MB7 (250 g) DF GF

*Chargrilled steak with sautéed broccolini & red wine jus*

### Crispy Skin Humpty Doo Barramundi DF GF

*Orange, vodka grapes & fennel salad with minty orange vinaigrette*

### Smoked Harissa Chicken Supreme DF GF

*Sous-vide chicken supreme marinated in harissa sauce, herb-roasted potatoes, chimichurri, garden peas & pickled onion*

### Truffle Chicken & Mushroom Linguine VO GFO

*Sautéed chicken in an onion, garlic & truffle cream sauce, roasted portobello mushrooms and grated parmesan cheese*

## Desserts

~ Choice of ~

### Matcha Panna Cotta GFO

*Honey, coconut almond crumbs and berry coulis*

### Homemade Sticky Date Pudding DFO

*Served warm with salted caramel, vanilla ice cream, coconut-almond crumbs, strawberries*

### Affogato GFO

*Vanilla ice cream, a shot of espresso & vanilla bean biscuit*