



2017 Mother's Day Menu

Includes a glass of sparkling on arrival for Mum

Entrée

Charcoal Brioche cob with a selection of locally sourced dips and chutney.

Mains

Confit Duck on crispy potato rounds, garlic beans and sweet potato wafers

OR

Slow cooked beef cheeks on a bed of potato mash with truffle jus and seasonal veg

Desserts

A trio of sorbets

OR

Chocolate self-saucing pudding with vanilla-bean ice cream

For the kids:

MAINS:

Bangers & mash OR Lasagne, chips and salad

DESSERTS:

Chocolate self-saucing pudding OR Vanilla ice cream and jelly

Cost:

\$60 per person

\$25 per child (3-12 years inclusive)