



Mother's Day Menu

Platters

Prosciutto crudo, Sopressa salami, Wagyu bresaola
Crudités, mount zero olives, dips & grissini sticks

Soup & Bread

Roasted garlic & parsnip soup
Selection of baguettes & rolls

Salads

Charred broccoli, radicchio, cranberries, smoked almonds, miso dressing
Rosé pears, wild rocket, goats' cheese, candied walnuts, sherry vinaigrette
Tiger prawn salad, ruby grapefruit, avocado, shredded coconut, chilli dressing

Hot Dishes

Tasmanian salmon fillet, bois boudran sauce, crispy leeks
Hunter Valley chicken leg Coq au vin, red wine sauce, pickled onions
Pumpkin & ricotta ravioli Napolitana, kalamata olives, baby spinach & basil
Twice cooked Desiree potatoes, garlic, rosemary, sea salt
Seasonal greens with lemon pressed olive oil

Cheese Selection

Woombye Vintage cheddar [Queensland]
L'Artisan Grand Fleuri organic double brie [Victoria]
Berry Creek Mossvale blue [Victoria]
[Served with crackers, lavosh, muscatels & quince paste]

Dessert Station

Raspberry Amaretto trifle
Lychee rose panacotta, basil meringue
Opera gateau, hazelnut jaconde, coffee cream, ganache
Green tea sponge, mascarpone mousse, cacao nibs
Coverture dark chocolate tarts, citrus, spiced pecans
Seasonal fruit medley

