## MOTHER'S DAY LUNCH

Sunday 12<sup>th</sup> May 2024

Matching Wine +\$50

Grain bakery organic sourdough, Pepe Saya butter Chef's selection snacks

SMOKED OCEAN TROUT RILLETTES crème fraiche, pickled radish, witlof, toasted rye

2021 Esporão 'Bico Amarelo' - Vinho Verde DOC Alvarinho, Minho, Portugal

SLOW-COOKED WAGYU BEEF CHEEK celeriac cream, confit king brown mushrooms, cavolo nero crisps

2019 Fasoli Gino 'Le Corte Del Pozzo' - Valpolicella Ripasso DOC, Veneto, Italy

DARK CHOCOLATE & SALTED CARAMEL TART poached pear, chestnut & vanilla ice cream

Valdespino 'El Candado' Pedro Ximénez, Jerez, Spain



(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.

# MOTHER'S DAY LUNCH

## CHILDREN'S MENU

Sunday 12<sup>th</sup> May 2024

### MAIN:

 $\label{eq:FISH & CHIPS} \mbox{Choice of grilled or battered snapper, chips}$ 

STEAK & CHIPS

PENNE PASTA
Choice of tomato sauce or butter & cheese

#### DESSERT:

VANILLA ICE CREAM Chocolate sauce



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