



CELEBRATING MUMS EVERYWHERE

Mother's Day

ADULT
\$95/pp

INCLUDES GLASS OF TASMANIAN MUMM FOR ALL OF AGE

TO START

ANTIPASTO TO SHARE

Fluffy pita bread, local cured meat (3 types), marinated olives, artisan crackers, pickled vegetables, dip

ENTREE

KIMCHI ARANCINI

Kimchi arancini ball, wagyu mince, mozzarella cheese, pumpkin puree, parmesan, doenjang mayonnaise.

PRAWN COCKTAIL (GF, DFO)

Iceberg lettuce, avocado, medley tomato, Marie Rose sauce, local king prawn.

RICOTTA & SPINACH CANNELONI (V)

Tomato sugo, grated parmesan, basil olive oil, fresh basil.

MAIN

CORAL COAST BARRAMUNDI (DF,GF)

Spiced lentil, semi dried cherry tomato, fennel fronds, micro radish, lemon.

BEEF CHEEK (GF)

Slow cooked beef cheek, creamy potato mash, heirloom carrot, pickled cranberry, red wine jus.

ORECHETTE (*Marino*) PASTA (V)

Brown butter, zucchini, shallot, medley tomato, feta, caper, crushed hazelnut, pangarattato

DESSERT

DARK CHOCOLATE FONDANT (V)

Mixed berry coulis, fresh raspberry, brownie crumble, micro mint, vanilla bean ice cream.

TIRAMISU CUP (V)

Savoardi, espresso, mascarpone cream, brownie crumble, mascarpone, dark chocolate mousse cocoa powder, wafer

STICKY DATE PUDDING

Butterscotch, strawberries, crushed roasted hazelnut, vanilla bean ice cream.