

Mother's Day



2 course lunch menu \$100 per person or 3 course lunch menu \$120 per person

Includes a Glass of Veuve Clicquot Champagne on arrival,
bread to begin and sides to share

Entrée

Tuna Tartare, wasabi yuzu dressing, sesame bark

or

Handcrafted Burrata, salad of mixed heirloom tomato, grape, basil

or

Seared Scallops, corn purée, pickled cucumber, tempura fennel

Main

Truffled Free Range Chicken, porcini, carrot and ginger purée

or

Miso Murray Cod, pickled ginger, cucumber, fresh chopped chili

or

Japanese Karokke, panko crumbed edamame and haloumi croquette

or

Cape Grim Tenderloin, potato galette, broccoli purée, red wine jus (+\$5)

Dessert

Blackberry Parfait

or

White Chocolate Cheesecake, raspberry gel

or

Cheese Plate for One

King Island brie, Spanish manchego, Gippsland blue

A 10% Sunday surcharge is applicable to the final bill