



# MOTHER'S DAY

5 COURSE LUNCH MENU + \$110 PP  
WITH MATCHED WINE + \$70 PP

- 1** Poached australian king prawn, saffron mayonnaise, spiced saltbush  
Cauliflower hummus, roasted chicken, almonds  
Jerusalem artichoke croquettes, kefalograviera  
Whipped cod roe, yarra valley salmon caviar, puffed rice cracker
- 2** Roasted wild barramundi, charred peppers, onions, fennel seeds, roasted walnuts
- 3** Fermented rice encrusted eggplant, glazed berkshire pork belly, pomegranates
- 4** Roasted spatchcock, harissa, spring onions, tahini  
Clove & cardamom aged rice pilaf, coriander & pine nuts  
Slow roasted carrot, umami medjool dates & almonds  
Pickled pumpkin salad, tarragon, macadamia, puffed burghul
- 5** Chocolate souffle, burnt orange & saffron ice cream

*1.5% surcharge on all credit card transactions*