

Mother's Day Lunch 2024

(4 courses)

Adults \$85 Children \$35

Champagne on arrival

Amuse Bouche

*Alcohol free tomato margarita
Gluten free / Dairy free / Vegetarian*

Entree

(Select one of following)

King prawn Marie rose with bread roll

Gluten free available / Dairy free

Tomato and bocconcini salad

GF/ Vegetarian

Main

(Select one of following)

Smoked salmon with béarnaise sauce

Gluten free

Chicken supreme with forester sauce

Gluten free

Beef tenderloin with carrot puree and red wine jus

Gluten free

Curried filo with spiced hummus

Dairy free / Vegetarian

(All main serve with Potato Rosti, Dutch carrot and Broccoli (DF/V)

Chat potato can serve instead of potato Rosti (GF)

Dessert

*Dark chocolate and raspberry mini cake,
Fresh berry tartlet, Macaroon and Cream puff vanilla
Vegetarian*