

 Mothers Day 
Menu

Sunday 12, May 2024

SHARED ENTRÉE

Local ½ shell scallop, champagne butter, sage
Cauliflower and potato empanada, sauce mojo rojo
Selection of cured meats, terrine, pickles, house bread,
cultured butter Mount Zero olives

MAIN COURSE

Rainbow trout, fennel, peas, chèvre, lemon

Hand cut cavatelli, local mushrooms, ricotta salata

24hour braised beef short rib, smoked onion,
cavolo nero, cippolini

Free range Milawa chicken, soft polenta,
zucchini, truffle vinaigrette

SIDES

SERVED TO TABLE

Golden potatoes, rosemary, confit garlic

Crisp green salad, cucumber, dill dressing

DESSERT

Vanilla and raspberry mille-feuille