

# Mothers Day Menu



## Entrée

**Red cabbage infused octopus** (gf, nf) \$25  
kumquat gel, squid ink, lemon and ginger emulsion, radish, pickled onion, petals, beetroot powder, squash, shaved cucumber and Davidson plum

**Kangaroo loin fillet** \$24  
rubbed and charred in bush spices with bush tomato chutney, beetroot discs, radish and micro herbs topped with our game jus

**Oysters** - "mix & match to your own choice" (gf, df, nf) half dozen \$24  
dozen \$48

Gin & Tonic / Natural / Mojito / Ponzu / Kilpatrick

**Baked mushrooms** \$20  
stuffed with pine nuts and feta, topped with panko crumbs and parmesan

## Mains

**Ora king salmon** \$44  
with pea purée, mushrooms, duck fat potatoes and salsa verde

**Peppered pork loin** \$38  
with cauliflower purée, red wine jus, apple and spring onion salad

**Signature 300g coffee rub scotch fillet** \$42  
with duck fat potatoes, broccolini and shiraz jus

**Papperdelle pasta** \$27  
with pumpkin feta, hints of truffle and fresh herbs  
with chorizo \$32

## Dessert

**Raspberry cheesecake** \$16  
with strawberry coulis, meringue kisses and vanilla cream

**Chocolate brownie** \$16  
with vanilla bean ice cream, chocolate sprinkles, dark indulgence chocolate sauce

**Baileys pannacotta** (gf) \$20  
with dark chocolate, raspberries, mascarpone