



## MOTHER'S DAY MENU

### TO START

OYSTER PONZU (GF, DF)  
SMOKED EGGPLANT POT STICKER (VG, N)

### ENTRÉE

KIMCHI BUTTERED GRILLED PRAWNS (GF)

### MAIN (CHOOSE ONE)

SLOW-ROASTED LAMB SHOULDER, CHARRED HERB SALSA (GF)  
OR  
MARKET FRESH FISH, KIPFLER POTATOES, LEEK CREAM, PEAS, PARSLEY (GF)  
OR  
ROASTED CAULIFLOWER, TAMARIND, MACADAMIA, SHISO DRESSING (DF, GF, V, VG, N)

### SIDES

ROASTED DUTCH CARROTS, BREAD SAUCE & GREEN GODDESS DRESSING (V)  
  
DUCK FAT POTATOES, FRIED KALE (GF)

### DESSERT

PISTACHIO & SEASONAL FRUIT TART, FRESH CREAM (N)

**LUNCH & DINNER  
4 COURSES | 90PP**

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**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS \*: VEGAN ON REQUEST.**

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge. A discretionary gratuity of 8% is applied to groups of 12 or more. Available for the whole table only. Due to the nature of the special menu, we can't accommodate all dietary modifications.