2 Course \$60 - 3 Course \$70 - Kids \$15 Complimentary bottle of house sparkling wine per table. Please advise any dietary requirements when booking

Mather's Day BRUNCH

## ENTREES - choice of

Arancini: Pumpkin arancini, pesto, parmesan, beetroot hummus Duck Spring Rolls: Duck spring rolls with dipping sauce Caesar Salad: Crisp cos, bacon, croutons, egg, house dressing, parmesan Soup of the Day: See staff for the flavour of the day

## MAINS - choice of

Lemon Myrtle Salmon Fillet (GF):Lemon myrtle salmon fillet, chats, greens, lemon myrtle cream Eye Fillet (GF): 200g Eye fillet (served red/rare), creamy mash, broccolini, truss tomatoes, red wine jus Coconut and Macadamia Crusted Chicken Breast: Coconut and macadamia crusted chicken breast supreme, sweet potato mash, greens, maple mustard jus Pumpkin Pisotto (VI): Poast pumpkin, spingeh, fotta, grherio size

Pumpkin Risotto (V): Roast pumpkin, spinach, fetta, arborio rice, pinenuts, pesto

## DESSERTS - choice of

Sticky Date Pudding: Date cake, caramel sauce, vanilla bean ice cream Baked Cheesecake: Baked cheesecake, passionfruit coulis, vanilla bean ice cream

Citrus Tart: Citrus tart, coulis, raspberry sorbet

KIDS MENU (under 12 yrs) Includes a small soft drink or juice, ice cream and activity pack

Chicken Schnitzel: Chicken breast schnitzel, chips and salad Battered Flathead: Battered flathead, chips and salad Beef Burger: Beef patty, cheese, tomato sauce, milk bun and chips