



# Mother's Day Menu

## Breakfast

7.30am - 11.15am

\$45 pp (\$10 for children under 10 years old)

### FIRST COURSE ♦

*Shared entree of house-made muffins, banana bread and croissants, with butter and jam (V)*

### MAIN COURSE ♦

Choice of one

#### pancakes (V)

*vanilla custard, berry compote, maple syrup and whipped cream*

#### avo on toast (V, VGO, GFO)

*poached egg, avocado, toasted sourdough, blistered cherry tomatoes, feta, rocket*

#### pesto mushrooms (V, VGO, GFO)

*poached egg, mushrooms, pesto, truffle oil, toasted sourdough, parmesan*

#### eggs benedict (GFO)

*2 poached eggs, sourdough, hollandaise with bacon and spinach*

### KIDS MENU ♦

#### kids pancake

*one pancake with maple syrup*



## Terms & Conditions

Bookings essential.

No changes to dishes permitted, other than dietary requirements.

GF gluten free | GFO gluten free option available | V vegetarian | VO vegetarian option |  
VG vegan | VGO vegan option available | DF dairy free



# Mother's Day Menu

## Lunch

12.00m - 4.00pm

\$55 pp (\$10 for children under 10 years old)

### FIRST COURSE ♦

*Shared tasting plate of five cheese arancini (V), house-made pork & beef sausage rolls, garlic bread (GFO)*

### MAIN COURSE ♦

Shared mains

**spicy pumpkin salad (GFO, V)**

*Warm lightly spiced oven baked pumpkin, harissa sauce, tabouleh couscous, quinoa, spinach, rocket, feta, light citrus dressing and pepitas*

**lamb shoulder (GF)**

*12 hour slow cooked lamb shoulder, hummus, tangy yoghurt sauce*



**roast potatoes (V, VG, GF)**

*roast potatoes with garlic, rosemary and lemon zest*

### KIDS MENU ♦

*kids chipolata sausage & chips*



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