

SUNDAY 10TH MAY 2026

MOTHER'S DAY SET MENU

BRUNCH, LUNCH & DINNER
SESSIONS AVAILABLE

**Kids menu available for 13yrs and under*

BRUNCH MENU *(Available 10am – 11.30am)* \$55pp

Includes -

Choice of main dish from options below
Complimentary Tea and Coffee
Pastry basket to share
Glass of Mimosa

HOT SMOKED SALMON

Served on grain bread with crème fraiche, dill, pickled cucumber and poached eggs.

CHAR GRILLED BACON SLAB

With parsnip puree, Pineapple salsa, potato rosti, and fried egg

SMASHED AVOCADO ON GRAIN BREAD

With marinated cherry tomatoes, Persian fetta, poached eggs and crispy basil

10% Surcharge applies Sunday and 15% surcharge on public holidays.

**\$75pp Lunch Two Course or
\$95pp Lunch Three Course**

Complimentary glass of sparkling for mum!

ENTREES

SHORT RIB CROQUETTES (4)

house made with black garlic aioli and pickled fennel salad *(gf)*

PAN ROASTED JUMBO PRAWNS

with sobrasada, garlic and chilli butter, pickled radish, crispy shallots & Shizo *(gf) (*i)*

ARTICHOKE & MUSHROOM TARTLET

with taleggio cheese, pear, balsamic and radicchio *(veg/gf)*

OVEN ROASTED FIGS with blue cheese, jamon and walnut *(gf)*

ROASTED CAULIFLOWER SOUP with Shitaki mushrooms & truffle oil

MAINS

PAN FRIED WIMMERA DUCK BREAST

sweet potato fondant, parsnip puree, fig, orange and walnut tartlet and Cassis jus

OTTWAY PORK CUTLET

grilled cutlet with potato rosti, braised savoy cabbage and bacon, confit fennel, carrot and apple cider jus *(gf)*

PAN ROASTED BARRAMUNDI

with pomme puree, broccolini, mussel beurre blanc and crispy vegetables

SLOW COOKED LAMB SHANK

with creamy parsnip mash, roast carrots & parsnip, broad beans gremolata, crispy parsnip and jus

WILD MUSHROOM RISOTTO

With roasted baby leeks and goats curd with crispy kale and pinenuts *(veg/gf)*

ROAST OF THE DAY

Please ask our staff for today's special

DESSERT

CHOCOLATE FONDANT

with caramelized white chocolate, raspberries & Stout ice-cream

VANILLA SHORTBREAD CHEESECAKE with lemon Mascarpone

ALMOND & POLENTA SPONGE with crème fraîche, peach compote and basil oil

LAMINGTON with fresh berries *(gf/vegan)*

SELECTION OF HOUSE MADE ICE CREAM

please ask our friendly staff for flavours of the day