

Mother's Day *Specials*

STARTERS

TRIO OF SALMON (gf) 18.50
Smoked salmon roulade, confit of salmon & hot smoked salmon timbale served with Yarra Valley caviar & preserved lemon oil

BURRATA SALAD (gf, v) 16.50
Fresh burrata cheese served with wedges of heirloom tomatoes fresh basil, balsamic glaze & extra virgin olive oil

MAINS

3 POINT LAMB RACK (adf) 29.50
Served w herb crust served with Moroccan spiced cous cous, burnt onion yoghurt & minted lamb jus

STUFFED CHICKEN BREAST (gf) 27.50
Stuffed w sun dried tomato and fetta, served on potato fondant w corn puree & asparagus

200GM EYE FILLET (gf, adf) 35.00
Cooked to your liking, w sauteed mushroom, sweet potato galette & red wine jus

DESSERTS

HOUSE MADE TIRAMISU 12.00
W rich chocolate shavings & strawberry compote

RASPBERRY HEART 11.00
Raspberry mousse served w fresh whipped cream and mixed berry coulis

**Gluten free, Dairy free and Vegan desserts are available upon request \$11*