



## MOTHER'S DAY LUNCH MENU

### ENTRÉE

**BEETROOT SALMON GRAVLAX**, dill mustard sauce, mullet bottarga, eschalot, baguette chips (DF)

**LAMB SPRING ROLL**, dukkah saltbush labneh, house-made hummus, cucumber carrot ribbon, pomegranate

**TORTELLINI EN BRODO**, beef, ricotta with wild mushroom tortellini, spinach ox tail broth

**BEETROOT CARPACCIO**, heirloom tomato, cucumber, goat cheese, mizuna, tarragon vinaigrette (GF/V)

### MAIN

**CRISPY PORK BELLY**, celeriac and pumpkin puree, caramelized baby carrot and pear, watermelon radish, red wine jus (GF/DF)

**COQ AU VIN**, wine braised chicken breast, pancetta, mushroom, wild rice pilaf (GF/DF)

**SOY MARINATED SALMON**, chargrilled asparagus, lemon myrtle cauliflower rice (GF/DF)

**SOUS-VIDE CAULIFLOWER STEAK**, spicy pumpkin, quinoa, pomegranate salad, asparagus spears (GF/DF/Vegan)

### SIDE DISH

**STEAMED SEASONAL GREEN VEGETABLE** (GF/DF/V)

### DESSERT

**MACADAMIA CHOCOLATE BROWNIE PLATTER**, dark chocolate sauce, vanilla ice cream, French macarons

Kids menu available on the day

*Please inform staff of any dietary requirements*