



Mothers Day 2021 Sunday 9th May

Lunch is FULLY BOOKED - some tables available for dinner

\$110 per person for 3 courses - Children 2 courses \$40 or 3 courses \$55

[Deposit* of \$50pp required to [make a booking online via our website](#)]

snacks


Freshly shucked Tasmanian **oyster** with native lime mignonette - \$5.50 each

Mooloolaba crumbed **prawn** sandwich - \$7

Chicken parfait in brik pastry 'cigar' - \$5

entrees


'**Pesce crudo**' (semi-cured) – Ora King **salmon** | Hiramasa **kingfish** | Yellowfin **tuna**
cod roe whipped with smoked oyster | finger lime dressing

 Truffled–**mushroom raviolo** | creamed spinach | porcini sauce

Seared Abrolhos Island **scallops** & Western Plains **pork** belly
smoked cauliflower | spicy nduja sauce

Duck confit pithivier (*pie*) | stinging nettle puree

main courses

 Miso roasted **cauliflower** | cauliflower & black garlic skordalia
pickled Romanesco & pine nut salad

Glacier 51 Patagonian **toothfish**
pickled vegetable 'tagliatelle' | brandade fritters | kombu–butter saue

Pan-fried Yarra Valley **quail** 'saltimbocca' | cotechino pork sausage
white polenta | 'Cavolo Nero' Tuscan Kale | sage–vincotto

Char-grilled Victorian Black Angus **beef** eye fillet | oxtail croquette
charred, roasted onion | celeriac puree | 'Bordelaise' red wine sauce

side dishes - \$10

Organic leaf **salad** | aged balsamic

Russet Burbank potato '**chips**' | rosemary–garlic salt | aioli

'la dolce vita' [Your own *dessert* plate of 3 small tastes]

Rhubarb: macadamia cake | calvados custard

Limone: Yuzu gelato | strawberry-guava sorbet | coconut cream

Gianduja: Dark chocolate & hazelnut tart | vanilla bean mascarpone

or

A selection of imported **cheese** | toasted fruit & nut loaf, lavosh | fig marmalade.