



## Mothers Day 2026

Sunday 10<sup>th</sup> May

**\$150** per person - 2 snacks & 3 course Mini a la Carte menu

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

[Children's menu available](#)

### Snacks

Roman rice **suppli** with mushroom & parmesan

Panipuri with **salmon** tartare, avocado guacamole, salmon roe

### entrees

---

Hiramasa **kingfish** & Yellow fin **tuna** crudo, ponzu-dashi dressing, 'taramasalata' whipped cod roe, pickled kohlrabi & ginger

🍷 Tempura **zucchini flowers**, beetroot, stracciatella mozzarella, herb oil

Karaage fried, char siu marinated **quail**, Asian slaw, sesame aioli

🍷 **Pumpkin agnolotti**, toasted pine nuts, sage brown butter, Amaretti

Wonton-skin **ravioli** filled with Mooloolaba **prawn** meat, lobster-bisque sauce

### main courses

---

🍷 Puff pastry pithivier filled with Autumn **mushrooms** & scamorza smoked mozzarella, sauteed cavolo nero & spinach, porcini & truffle tapenade sauce

Pan-fried Humpty Doo **barramundi** fillet, Romesco sauce, crumbed braised fennel

*Glacier 51 Patagonian **toothfish**, panko-crumbed scallops, [Supplement \$8] miso-cauliflower skordalia, pickled Fioretto cauli-blossom, kombu-butter*

Twice cooked (poached & roasted) **duck** breast, Peking duck sauce, braised leeks, compressed cucumber, spring onion pancake

Romsey Ranges **lamb** fillets grilled with chilli & fennel seeds, salsa verde soft polenta with chevre, 'ciambotto' sauteed eggplant, zucchini, capsicum & tomato,

*Char grilled, Southern Ranges (MB4+) **beef scotch-fillet**, [Supplement \$10] potato mash, grilled king brown mushroom, balsamic jus*

### side dishes

---

Organic **leaf salad**, balsamic dressing \$12

Roasted green beans, mustard, togarashi, pickled shallots \$15

**Potato roesti** 'chips', rosemary-garlic salt, aioli \$16

### dessert trio or cheese

---

**'la dolce vita'** Your own dessert plate of 3 small sweet tastes:

Dark chocolate mousse delice, cherry compote

Pistachio-ricotta semifreddo, pistachio halva

Meringue tart, yuzu-passionfruit curd, berries

Today's **cheese**, fig chutney, lavosh, toasted fruit & nut loaf