



## **Mother's Day Set Menu**

### **Appetizer**

*Chef's choice of canape v. ve. g.*

### **Entrée**

*Garlic & parsley Burgundy g. snails with served with whole meal bread*

**Or**

*Blue swimmer crab & smoked corn cake served with chilli aioli and peppery rocket*

**Or**

*Leek and potato soup g. served with whole meal bread v. (ve. on request)*

**Or**

*Duck rillettes (shredded duck pate) served with French mustard, gherkins g. & whole meal bread*

### **Main**

*confit duck leg served with truffled mash potato, turned carrot, rocket & honey gastrique g.*

**Or**

*Local grass fed beef eye fillet (+\$4), hand cut chips, port jus and béarnaise sauce g.*

**Or**

*Grilled barramundi, served with smoked salmon croquette, beetroot remoulade & Hollandaise sauce*

**Or**

*Champagne risotto with asparagus thyme and broad beans g. v. ve.*

### **Cheeseboard**

*Swiss Gruyere, Gidgegannup goat's curd marinated with local honey and thyme, Bleu d Auvergne served with crostinis, apple and walnut v.*

### **Dessert**

*Vanilla bean crème brulée v. g.*

**Or**

*Chocolate nemesis served with Cointreau ice cream & caramel sauce v. g.*

**Or**

*Lemon tart, raspberry espuma, Italian meringues*