

Mothers day

Entree

Beetroot cured salmon, fennel, capers, kipflers and salmon roe (df, gf)

Cured kingfish, smoked eel, white grapes, fennel cream and chives (gf)

Smoked eggplant, cracked wheat, parsley, lemon and tahini (df, vg)

Zaatar roasted cauliflower, almonds, currants and crispy capers (gf, v)

Mains

Coq au Vin, potato puree, smoked bacon and mushrooms (gf)

200g Black Angus eye fillet, sarladaise potato, parsnip cream, roasted tomato, eschalot jus (gf)

Pan seared salmon, tomato braised fregola, prawns and salsa verde

Wood roasted baby sweet potato, black bean corn salsa, coconut and coriander (gf, vg)

Dessert

Paris-brest, coffee and hazelnut cream

Mandarin granita, milk chocolate mousse and whipped meringue (gf)

Blue cheese mousse, poached pear, Pedro Ximenez and walnut praline (gf)

Rice pudding, vanilla, poached rhubarb and ginger crumble (gf)

Atlantic salmon, tahini yogurt, walnut, chili and herb salsa

Confit chicken, corn puree, corn and black bean salsa

Slow roast whole lamb shoulder, red wine rosemary jus

Sides

Roasted chat potatoes, garlic oil, parsley and rosemary

Peas, beans and asparagus salad with feta, mint and sumac

Whipped avocado, wasabi, black rice and herbs

Desserts

Lemon meringue tartlet

Chocolate ganache tartlet

Assorted freshly baked macarons

Vanilla bean panna cotta

Spiced blueberries and pistachios