

Mother's Day In The Garden

SET MENU

2 Course \$50 OR 3 Course \$60

ENTREE

Charred prawn crudo with nam jim, avocado puree, lime salt,
orange + green apple (GF, DF)

OR

Vegetarian spring roll with pickled spring onion salad, aji amarillo,
nam jim + pineapple salsa (Vegan option available) (DF)

MAINS

Seared salmon with pistachio pangrattato, green pea and mint puree,
charred asparagus + pomegranate (GF)

OR

Pork ribs with potato salad, smokey bbq sauce, pork crackling, purple cabbage, carrot,
green apple + smoked apple gel (GF, DF)

OR

Beef eye fillet with truffle mash, charred brussel sprouts,
capsicum and corn salsa + teriyaki sauce (GF option available)

OR

Crispy Tofu with warm tempura dashi, jalapeno dressing, pickled ginger salsa,
seaweed rice crackers + shichimi togarashi (GF)

DESSERT

Sesame cheesecake + lemon yuzu mille fuelle with raspberry

OR

Matcha + cherry mousse cake with white chocolate + macadamia

BEVERAGE

A glass of champagne