

Mother's Day

Lunch Set Menu. \$60 per person.

Add a glass of bubbly for \$8.

Crusty Bread Loaf

Shared locally baked sourdough, served with roasted garlic & herb butter.

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Harissa Yoghurt-Marinated Impression Bay Lamb Cutlets

Our own farm-raised Suffolk breed lamb from the Tasman Peninsula. Served with roasted vegetables & pomegranate mint couscous.

Gnocchi with Roasted Pumpkin & Burnt Sage Butter [V, GF]

Light, fluffy potato dumplings in a browned butter sauce with oven-roasted pumpkin & crispy sage leaves from our garden.

Baked Parmesan Crusted Blue-Eye Trevalla

Served with lemon & white wine sauce, sweet potato mash, and buttered broccolini (contains nuts).

300g Scotch Fillet Steak [GFO]

Cooked medium. Served with citrus, apple, & pine nut slaw, duck fat & sea salt potatoes & your choice of honey brown mushroom sauce, traditional gravy or peppercorn & brandy sauce.

Chicken or Eggplant Parmigiana [VEO, VO]

Chicken or eggplant schnitzel topped with our rich Napoli sauce and melted cheese. Served with crunchy chips & garden salad.

Crispy Calamari Salad [GF, DF]

Flash-fried calamari served on a sweet soy & lime-dressed salad. Served with chili-lime aioli on the side.

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Hot Sticky Date Pudding

House-made, topped with butterscotch sauce. Served with Valhalla vanilla bean ice cream.

Mixed Berry Cheesecake

House-made, served with berry coulis, whipped cream & white chocolate chards.

Affogato

Locally roasted Oomph Espresso served with Valhalla vanilla bean ice cream.

With your choice of Frangelico, Baileys or Jameson [add \$5]

*Dairy free dessert option available on request.

V Vegetarian VE Vegan GF Gluten Free DF Dairy Free O Option

