



# MOTHER ' S DAY LUNCH, 2020

## ENTREE

### SALADE D' AUBERGINE

smoked eggplant puree, chickpeas, mint, watermelon, goat curd, rye sourdough, pomegranate dressing

### OCEAN TROUT

carpaccio, cured, tartar, trout roe, smoked crème fraiche, avocado puree, crispy bread

### GRIMAUD DUCK

sauteed baby spinach with caramelised onions, marsala sauce, golden beet

## MAIN

### KINGFISH

poached clams, scallops, swiss chard, wasabi foam, beetroot pickled silver beet GF

### OXCHEEKS & WAGYU

slow cooked ox cheeks & wagyu rump cap MBS 8+ , rutabaga puree, charred shallots, crispy enoki

### MUSHROOM

rosemary seared king brown mushroom, ratatouille, hemp seed tabouleh, harissa capsicum dip V

## DESSERT

### FENNEL

fennel panna cotta, cranberry crumble, chocolate gel, cassis truffle, black current sorbet

### MOUSSE

strawberry chocolate mousse, elderflower brownie, yoghurt mint gel, strawberry coulis

### SORBET

House made sorbet selection