



## Mother's Day Shared Menu

\$110 per person

### First Course

Dinner rolls with butter V

Confit duck croquettes with tarragon aioli

### Second Course

Charred heirloom carrots, whipped cashew, pomegranate, mint oil GF/DF/V/VE

Garfish escabeche, salsa romesco, fennel pollen GF/DF

### Third Course

Pan seared barramundi, whipped cauliflower, soybeans, chive dressing GF/DF

Goldfields lamb rump, charred parsnip, pine nuts, currant dressing, lemon and thyme DF/GF

### Sides

Seasonal garden salad GF/DF/V/VE

Hand cut chips with black garlic aioli GF/DF

### Fourth Course

Dark chocolate and banana bread pudding, salted caramel ice-cream V

Farmhouse cheese, quince paste, honey, lavosh V/GFO

All dietary requirements will be accommodated to the best of our ability.

Please notify us of any requirements at the time of making your reservation or prior to your booking.