

Mother's Day

SHARED STARTERS

Housemade Sourdough & Kelp Butter

Smoked Rainbow Trout, Kipfler Potato, Tarragon Green Goddess
(+ Bump Sturgeon Oscietra Caviar \$18pp)

Charcuterie, Confit Duck Leg Terrine, San Daniele 16month Air Dried Ham,
Fennel Salami & House Pickles

Honey Glazed Local Beetroot, Walnut Aillade, Pear, Radicchio

MAIN (CHOICE OF)

Braised 'London Valley' Lamb Shoulder, Jerusalem Artichokes & Smoked
Yoghurt, Red Wine Jus

Wood Roasted Hazeldene Chicken Breast, Burnt Leek Butter Sauce, Autumn
Sprouts

Humpty Doo Barramundi, White Wine Fennel Sauce, Local Clams, Parsley &
Smoked Kelp Butter

Hawkes Roast Butternut Pumpkin Risotto, Boat Shed Goats Curd & Hazelnuts
(V, VG Option Available)

SHARED SIDES

Peninsula Leaves, Cj's Garden Herbs, House Dressing

Hawkes Farm Baby Carrots, Macadamia Cream, Chives

DESSERT

Steamed Vanilla Bean Pudding, Poached Rhubarb, Double Cream

Cuvée Chocolate Mousse, Peanut Butter Ice Cream, Raspberries