

MOTHERS DAY MENU

THREE COURSE SET MENU \$69 PER HEAD

ENTRÉE

PAPOUSAKIA

Glass house eggplant filled with ground beef sauce topped with cheese sauce and baked drizzled with saffron aioli

SCALLOP ROCKERFLER GF

Seared scallops with water crest, reddish, shaved fennel and baby capes with seaweed butter sauce

ZUCHINNI FLOWERS

Stuffed zucchini flowers with feta, semi dried tomato and pinenuts, lightly battered and fried served on pimento cream and topped with sumac dusted kattaifi.

MAINS

BEEF TENDERLION

Pomegranate glazed Char grilled grain fed eye fillet served on beetroot and goat cheese cake ,pumpkin puree and pot wine jus

STUFFED CHICKEN BREAST GF

Stuffed chicken breast with king prawn mousse served on a bed of mushroom and baby spinach risotto splashed with saffron tomato dressing

OCEAN TROUT GF

Pan seared ocean trout served on garlic cream white bean, steamed asparagus and aged balsamic glazed semi roasted tomato

DESSERT

BAKED RICOTTA CHEESE CAKE

Baked ricotta cheese cake served on cream analgise and fresh berries

CHOCOLATE COATED PASSIONFRUIT GELATO (GF optional)

Passionfruit gelato encased with dark chocolate served on passionfruit coulee and almond biscotti

EKMEKH

Soaked shredded pastry in corn syrup, walnut and topped with house made custard, vanilla cream and toasted almond.

VEGETARIAN OPTION

GRILLED HALOUMI SALAD gf

Grilled haloumi served on water cress and asparagus salad drizzled with saffron tomato dressing

MAIN

RISOTTO gf

Mushroom and spinach risotto topped with shaved pecorino and herb oil

Kids \$30

Chicken or lamb souvlakia served with chips and tomato sauce

All kid meal served with fresh juice and scoop of vanilla gelato