



Mothers Day...

3 courses | 70.0 per person

To start

Echuca Gin, local strawberry, Morrisons Sparkling **12.0**

Panini with trio of dips

spiced pumpkin & feta | beetroot & salted cashew | caramelised onion (v) **18.0**

Entrée (please choose from below)

Confit hens wing, leek puree, sweet corn & roasted peppers*

Pork & pistachio terrine, garlic & chilli jam, toast, pickled vegetables**

Cauliflower fritter, mushroom ricotta, raisin & pine nut, spiced caramel*(v)

Grilled scallop & duck ham, pumpkin & coconut cream*

Main (please choose from below)

Beer battered fresh market fish, bacon & broccoli slaw, chips, lemon & tartare**

Murray valley pork belly, potato, carrot & peas, pear & walnut salad*

Confit duck leg, mediterranean salsa, broccoli, fried parsnip, taro chips, duck gravy

Slow roasted scotch fillet, soft potato, autumn greens, bacon jam, red wine jus*

On the side

Chips, chipotle mayo **10.0**

Dessert (please choose from below)

Poached pear & macadamia crumble. early grey & milk chocolate pannacotta*

Lindt chocolate fondant, toasted marshmallow, blood orange sorbet, cinnamon popcorn (please allow 15 minutes cooking time for fondant)

Brie cheese plate, served with quince, crackers & toast**

House made gelato, 2 scoops, served with brandy snap wafer, caramel sauce**

(check out gelati bar for todays flavours)

* | GLUTEN FREE V | VEGETARIAN ** | CAN BE GLUTEN FREE UPON REQUEST
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

