



MOTHER'S DAY – SUNDAY 12 MAY 2024

Set lunch, \$79 pp

11 am & 1:30pm sittings

TO BEGIN

Breads

aro ciabatta, rye & caraway, parmesan & polenta sour dough
Lot 8 reserve extra virgin olive oil & pukara caramelised balsamic
white truffle & mushroom mascarpone

ENTRÉE – choice of

Calamari & eastbourne chorizo salad

spinach, rocket, ortiz & sicilian olive vinaigrette, tomato salsa

Big Glory Bay salmon crudo

citrus soy & ginger, yuzu & avocado mousse, salmon caviar, green onion, coriander, grapefruit

Duck liver parfait

pedro ximenez gelee, ashlock prune jam, walnut & honey crostini

Italian burrata

sauce vierge, cabernet sauvignon vinegar, kalamata tapenade, basil & sourdough crumbs
(V & GF on request)

MAIN – choice of

Market fish

Thai prawn salad, nuóc châm, roasted peanuts, coconut curry, mango-chilli salsa (DF & GF on request)

Shed 5 fish & chips

battered fish fillets, triple cooked chips, cos salad pickled red onion, green goddess, tartare
& lemon

Sage butter chicken breast

gnocchi cremolati ai funghi, parmesan gnocchi, chestnut & porcini mushroom sauce, rocket & basil leaves

Cauliflower steak

chipotle romesco, whipped feta, hazelnut pistou (V, GF, DF on request)

MOTHER'S DAY COCKTAILS \$22

The Matriarch

Absolute vodka, Briottet Fraise, Montelvini Prosecco, passionfruit, lemon

It's 5 o'clock Somewhere...

Absolute vodka, Baileys, espresso