



MOTHER'S DAY COCKTAIL SPECIAL

Love Potion No. 8

Vodka, butterscotch schnapps, le birlou, lime, watermelon / strawberry syrup, peychaud's bitters & whites. Meringue & watermelon love heart garnish.

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MOTHER'S DAY MENU

ON ARRIVAL

A Heart Shaped Chocolate For Mum

COURSE #1 - ENTREE

CHOICE OF

Saffron Arancini goats feta, fior di latte mozzarella, pecorino, leek & saffron aioli (v)

Six Sydney Rock Oysters (gf/df): Natural OR Mignonette OR Pickled cucumber, salmon caviar & chardonnay vinegar

Grilled Avocado hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df) (served cold)

Fried Calamari chilli salt, lemon & garlic aioli (df)

Salmon Sashimi ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)

Kingfish Ceviche avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

Roasted Watermelon burrata, 30yr aged balsamic, river mint, extra virgin olive oil & toasted crostini (v)

Zucchini Flowers tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)

Sea Scallops (+\$5pp) celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (served room temperature)

OPTIONAL ENTREE DISH ADD-ON TO SHARE ACROSS THE TABLE

Additional Oysters: **Six Sydney Rock Oysters (gf/df): Natural +38 OR Pickled cucumber, salmon caviar & chardonnay vinegar +46**

COURSE #2 - MAIN

CHOICE OF

Handmade Lumache Pasta w. Spicy Vodka Sauce

spicy tomato & vodka sauce with lumache pasta, chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)

Vegan Mushroom Casarecce mushrooms, confit garlic, truffle, plant cream & hazelnut (vegan)

Prawn & Scallop Ravioli lardo, coriander, chives & spicy sichuan pepper

Crab Spaghettini blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander

Quattro Cheese Tortellini four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v)

Murray Cod Fillet pan roasted in brown butter, pea puree, asparagus, scorched beans, broccolini & chives (gf)

Wagyu Beef Cheek MBS 9+ overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf)

300gr Steak Frites - Rangers Valley Black Onyx Scotch Fillet MBS 4+
café de paris butter, fries, watercress & port jus (served medium only)

200gr Wagyu Eye Fillet MBS 9+ (+\$15pp) dulse beurre blanc & chives (gf)
served with royal potato dauphinoise (recommended served medium)

SIDES

CHOICE OF

Avocado Salad, cucumber, cos & chardonnay dressing (ve/gf) OR **Thin Fries** & rosemary salt (v)

COURSE #3 - DESSERT

ALTERNATE SERVE

Heart Shaped Steamed Vanilla Cheesecake

berries, graham crumble & honeycomb

Chocolate Delice (Vegan)

chocolate, cashew nuts, cocoa nibs, raspberry gel & chocolate tuile (ve/gf)

Croissant Bread & Butter Pudding

apricot glaze, almonds, currants,
crème anglaise & vanilla bean gelato (v)

Gluten free & vegan dessert options available on request.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS. Special Mother's Day Set-Menu Only Available.



KIDS MENU MOTHER'S DAY MENU LUNCH & DINNER 2026

CHILDREN UNDER 12 YEARS ONLY

3 Course Meal

COURSE #1 - ENTREE

Pop-Corn Chicken
with ketchup

COURSE #2 - MAIN

CHOICE OF
Crumbed Chicken Pieces
& chips with tomato ketchup

Crispy Fish & Chips
with tomato ketchup

Spaghetti or Penne Pasta
with bolognese
or napoli sauce
or with butter sauce (v)

Gluten free pasta available on request

COURSE #3 - DESSERT

Ice-Cream Sundae
2 scoops vanilla ice-cream, chocolate sauce & chocolate flakes



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