

MOTHERS DAY MENU

Menu designed to be shared

FIRST COURSE

Antipasto platter

Figs with goat's curd, Smoked eggplant, Chicken parfait, Trout rilletes, Olives, House pickles, Croutes (GFO)

SECOND COURSE

Roast Pork & Roast Beef (GF)

SIDES

Yorkshire puddings

Garlic green beans (GF)

French peas

Truffle Mash (GF)

Garlic & rosemary roasted potatoes (GF)

Cauliflower gratin (GF)

THIRD COURSE

Dessert share plate

Cinnamon doughnuts, Crème brulee, Chocolate mousse (GFO) (N)

\$80 per person

Kids 3-6yo 16.95

7-15yo 29.00

(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (N) CONTAINS NUTS

Please contact us for any specific dietaries