

# Mother's Day Menu 2021

**\$80pp 3 courses and sides**

**\$25pp kids under 12 - choice of main, vanilla ice cream and soft drink**

**Sparkling on arrival Midnight Cuvee 2011**

## **Starters to share:**

- Moonambel Gap olives marinated in herbs
- House made focaccia and extra virgin olive oil
- Salt Kitchen noix de jambon & house pickles
- Kromeski of Glen grenoch farm lamb, Baharat spiced Meredith yoghurt & pickled cucumber
- Tarago river triple cream brie, shiraz jelly and lavosh
- Rabbit rillete & apple relish

## **Choice of main:**

- Provenir beef braised in BPE red wine, bacon, carrot and mushrooms served with mash potato and gremolata
- Salmon fillet, wilted greens, potato fondant, lemon butter sauce, radish & herb salad
- Mustard crusted cauliflower, kale, pomegranate, mint, shaved fennel & almond picada

## **Sides for the table:**

- Fried local potatoes, rosemary salt and Bryony's garlic mayo
- Garden salad, Pinot noir vinaigrette

## **Dessert:**

- Chocolate nemesis cake, roasted clunes quince and sour cream