

# Happy *Mother's Day*

## Lunch Set Menu, \$60 per person.

A glass of bubbly for Mum & entry into our Lucky Draw Prize included.

### Crusty Bread Loaf

Shared locally baked sourdough served with roasted garlic butter, olive oil & balsamic.

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### 12 Hour Slow-Cooked Lamb Rump [GFO]

Our own farm-raised Suffolk breed lamb from the Tasman Peninsula. Served with creamy mash, seasonal greens, house gravy & mint jelly.

### Baked Parmesan Crusted Blue Eye Trevalla

Served with lemon & white wine sauce, sweet potato mash, and buttered broccolini (contains nuts).

### Garlic Prawn Fettuccine

Prawns sautéed with garlic, deglazed with white wine, and tossed with fettuccine in a rich napoletana sauce, finished with fresh basil and parmesan.

### 300g Scotch Fillet Steak [GF, DFO]

Cooked medium. Served with citrus, apple, & pine nut slaw, duck fat & sea salt potatoes & your choice of creamy mushroom, peppercorn or house gravy (contains nuts).

### Chicken or Plant Based Parmigiana [VEO, VO]

Chicken or plant based schnitzel topped with Napoli sauce & cheese. Served with chips & garden salad.

### Crispy Calamari Salad [GF, DF]

Flash-fried calamari served on a sweet soy & lime-dressed salad, chili-lime aioli on the side.

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### Hot Sticky Date Pudding

House-made, topped with butterscotch sauce. Served with Valhalla vanilla bean ice cream.

### Mixed Berry Cheesecake

House-made, served with berry coulis, whipped cream & white chocolate shards.

### Chocolate Fudge Brownie

Served with hot fudge sauce, crushed honeycomb & Valhalla vanilla bean ice cream.

\*Dairy free dessert option available on request.

V Vegetarian   VE Vegan   GF Gluten Free   DF Dairy Free   O Option

