

MOTHERS DAY LUNCH MENU

\$50.00 per person – children under 12 \$18.00

PESTO BREAD

Warm Home Baked Flat Breads, smeared with Basil Pesto, Presented with Balsamic & Olive Oil

CHILLI – GARLIC – PARMESAN BREAD

Home Baked Bread Smeared with Garlic Butter Parmesan and a Dash of Chilli - 4 pieces

PITA CRISPS

Toasted Pita Crisps, Brushed with Garlic, Chilli Butter Served with a Trio of Home Made Dips

MAINS

MELTING MOMENT

Softly Baked Camembert Wheel presented with a Crisp Pear, Toasted Walnut & Roquette Salad and finished with a Raspberry Vinaigrette

MALAY CHICKEN TENDERLOINS

Succulent Chicken Tenderloins & Plump Pumpkin Pieces, Poached in a Spicy Fragrant Coconut Broth, & Presented on Our Special Oven Baked Rice

CIDER BATTERED FISH & CHIPS

Fresh Local Fish of the Day, Battered in a Crispy Cider Batter & served with Chunky Fries, Fresh Garden Salad & Homemade Tartar Sauce.

WARMED SEARED CHICKEN & PEAR SALAD

Seared Chicken Tenderloins, Fresh Pear, Blue Cheese & Prosciutto tossed in a Roquette Leaf Salad and Served with Dijon & Walnut Dressing.

SALT & PEPPER SQUID

Deep Fried Baby Squid, Seasoned with Sea Salt & Five Pepper Medley. Served with an Asian Coleslaw & Condiments of Chilli Jam & Indian Aioli

GINGERED SCALLOPS

Scallops Sautéed with Roasted Pear, Cherry Tomatoes, Crispy Crunchy Polenta Bites & Roquette Salad, Drizzled with Seeded Mustard and Honey Dressing

KIDS MENU 12 YRS AND UNDER

Chicken Parmigiana
Bacon, Cheese & Tomato Homemade Pizza
Creamy Cheese and Bacon Pasta

DESSERTS

MIXED BERRY PAVLOVA CRUNCH

Mixed berries, Chantilly Cream presented on a Crunchy Home Made Pavlova Slice topped with Cinnamon & Toasted Flaked Almonds

LAMINGTON ICE CREAM

Homemade Ice Cream Rolled in Chocolate and Coconut

DARK CHOCOLATE MOUSSE

Delicious Dark Chocolate & Cointreau Mousse served in a delicate Chocolate Cup

If you have any Dietary requirements please don't hesitate to ask our friendly wait staff