

Mother's Day

Lunch

2026

\$130

3 courses of your choice
from our menu

Happy
Mother's
Day

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Mother's Day Lunch

Please, select your entrée, main & dessert. Sorry no variations.

Entree

Burrata cheese, crushed tomatoes, olives, basil & Extra Virgin olive oil.
Prawn & avocado cocktail
Crumbed artichoke with French goats cheese.
Arancini with smoked mozzarella, pancetta & roasted garlic aioli.
Ravioli of Prawn with saffron butter sauce (may contain traces of shell).
Meatballs with Asiago cheese and tomato sugo.
Steamed wagyu 4 piece beef dumplings with chilli soy dipping sauce.
Fried fresh calamari with rocket salad.
Roasted half shell scallops, sweet & sour dressing, crispy pork belly.
King Fish sashimi with lemon miso dressing, onion & green chilli.
Coconut prawns - Pan fried King prawns with a coconut and kaffir lime leaf dressing.
Chargrilled octopus served on fermented red chilli & balsamic reduction.
Thai style fish & prawn cakes with asian herb kaffir lime leaf dressing.
1/2 dozen natural oysters (Tasmanian)

Main

Pizza margherita with buffalo mozzarella, basil & tomato.
Pizza with pancetta, mushroom, bechamel & truffled Pecorino cheese.
Pizza with prawns, tomato, mozzarella & garlic.
Pizza with hot salami, cevapcici sausage & green olives.
Folded pizza with prosciutto, caramelised onion, brie, rocket & truffle oil.
Wagyu beef lasagna with parmesan béchamel.
Baked eggplant parmigiana.
Potato gnocchi with wagyu beef bolognese.
Tortiglioni pasta alfredo, with spinach and pinenuts.
Ravioli filled with Pumpkin & Ricotta, in burnt butter, sage and saffron sauce.
Risotto of pork & fennel sausage, chilli.
Steamed fillet of Barramundi with Asian greens, soy & ginger.
Pan roasted rockling fillet with parsnip puree, with garlic, capers, lemon, and anchovies.
Stir fry prawns ginger, garlic, with sugar snaps & macadamia nuts.
BBQ Lamb back strap, grilled flatbread, caramelised onion, cherry tomato confit and piquillo peppers
BBQ eye fillet steak, with pepper sauce (Medium rare only + \$10 surcharge)
Chargrilled spatchcock saltimbocca, mash potato, pea & pancetta jus.
Crumbed Pork cutlet with apple and fennel salad.
Stir fried eggplant, with ginger, garlic, shallots, chilli & tofu.
Very spicy Thai chicken served with steamed rice.

Sweet & Cheese

Pavlova with vanilla cream, passionfruit coulis & fresh berries *GF*.
Nutella tiramisu.
Vanilla panna cotta with rose water strawberry jelly & fresh mixed berries.
Nougat semi freddo with caramel sauce & chocolate ganache *GF*.
Baked vanilla, milk & palm sugar custard with caramelised pear & pistachio halva *GF*.
Vanilla mascarpone cheesecake with banana & butterscotch sauce.
Sticky date & pear pudding with butterscotch sauce & vanilla ice-cream.
Cheese plate.
Flourless chocolate cake, vanilla cream & amarena cherries.
Affogato with Frangelico & espresso coffee *GF*.
Two scoops freshly churned sorbet *GF*.

Sides

Additional charges apply

Fattoush Salad, cos lettuce, radish, zucchini, pomegranate, cucumber & crispy pita bread	\$17
Fetta salad, lettuce, tomato, onion, cucumber, olives, lemon dressing	\$15
Kipfler potatoes with mixed spices & sour cream	\$15
Roasted pumpkin with lime yoghurt & pine nuts *GF*	\$15
Sweet potato wedges	\$15
Fries with chipotle & cajun spice	\$15.5
Truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$16
Potato mash *GF*	\$15
Steamed broccolini, roasted pine nuts & crème fraîche *GF*	\$15
Salad of rocket, parmesan, fresh pear & balsamic dressing *GF*	\$15
Salad of cos lettuce, avocado & celery with honey mustard seed dressing *GF*	\$15
Radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing *GF*	\$16
Pan roasted cabbage with sesame mayo	\$16
Steamed jasmine rice	\$9

Menu is subject to change closer to the date due to produce availability.

All our seafood and shell fish is premium grade sourced from Australia waters.

Please notify your waiter of food allergies as not all ingredients are listed.

Menu will be charged for if waitstaff are not made aware of allergies.