



Mother's Day




Cottage

\$125 pp




\$65 (under 12)



To start

-  Cob loaf, cream of garlic and herb, wiped yoghurt, preserved lemon
 -  Baked Brie, sweet plums, truffle pear honey
 -  Petuna salmon tartare, lightly smoked, dill green goddess, sharp olive oil

Main

-  Slowly cooked "hind" leg of lamb, rosemary and thyme butter, ratatouille cooked in the jus
 -  Dauphinoise potatoes and gruyère, parsley oil
 -  Mixed leaf Parisian dressing

Desert

Tatin tiramisu, caramelised apples, mascarpone, chocolate couli

Sunday 10 % Surcharge will apply





Mother's Day

Cottage

\$125 pp

\$65 (under 12)

Vegetarian



To start

 Cob loaf, cream of garlic and herb, wiped yoghurt, preserved lemon

 Baked Brie, sweet plums, truffle pear honey

 Caramelised duo of beetroots, walnuts and pears

Main

 Slowly cooked Provençal ratatouille, parsley couli, lemon vinaigrette

 Dauphinoise potatoes and gruyère, parsley oil.

 Mixed leaf Parisian dressing

Desert

 Tatin tiramisu, caramelised apples, mascarpone, chocolate couli

Sunday 10 % Surcharge will apply

