

Mother's Day lunch menu

Entrée: *choice of*

half dozen oysters from two bays
on ice, natural, chilli, ginger & rice wine vinaigrette (gf)

seafood iced taste plate
sashimi, prawn, scallop, sardine, mussels, pippies & oyster taste (gf)

queensland king prawns
split, bbq herb butter (gf)

mornington mussels
(*white wine, garlic parsley butter, celery, leek, bay leaf*) with baker boys ficelle (gf)

beef tataki
ponzu dressing (gf)

vegetarian tempura
organic artichoke, eggplant, zucchini, & carrot

Main Course: *choice of*

premium fillet of fish
grilled, salad of fennel, kale & pomegranate, citrus dressing (gf)

dry aged o'connors grass fed eye fillet
served medium, green beans & shallots (gf)

whole baby schnapper,
filleted off the bone, crispy fried, shallot, ginger, chilli oil and
a Vietnamese inspired salad (gf)

lobster meat agnolotti
house made pasta parcels, lobster bisque, soft herbs, yarra valley salmon roe

pumpkin & leek agnolotti,
king mushroom, sage butter, 24 month aged Grana Padano (v)

sides included:

roasted rosemary chats (gf)
radicchio, fennel & orange salad (gf)

Dessert: *choice of*

profiteroles
espresso ice cream, hot callebaut chocolate

pistachio & raspberry parfait,
lemon curd, salted caramel, popcorn

cheese platter, with accompaniments
tea & coffee

3 course lunch \$98 / \$45 children under 12yrs (*separate menu*)

** menu subject to availability*