

# mothers day at the rocks

three-courses

## entree (choice of)

A delicate selection of seafood, *black sesame crusted prawn, Hervey bay scallop xo, green tea cured salmon, Sydney rock oyster, ginger infused kingfish and yellowfin tuna, saint felix gin & tonic, cucumber vinaigrette*

*Crystal bay BBQ king prawns in their shell finished with baby basil oil and spiced finger limes*

*Salt n peppered fresh squid lightly fried, rocket mint and cucumber ribbon salad, bush citrus vinaigrette, fresh lemon ponzu mayo*

*Fungi Ripieni, local swiss brown mushrooms filled with Persian fetta crumbed in herbs and seeds served with pepperonata puree with winter green salad, grated pecorino (v option only)*

## main (choice of)

*Linguini Marinara, Mount Martha mussels, Goolwa pippis, king prawns, fresh fish, chilli, garlic, organic tomatoes*

*Grass-fed Gippsland beef rib slow cooked in its own master juice, kohlrabi and daikon salad micro greens*

*Whole baby Schnapper served off the bone, crispy fried with sautéed kale, Asian greens, caperberries, local chillies & broccolini dressed with a kaffir lime vinaigrette & white balsamic pearls*

*Agnolotti - house made fresh pasta, filled with ricotta & baby spinach, heirloom tomato, garlic, Gippsland asparagus, grana padano*

**BBQ Half Live Lobster, kombu butter, available +\$60**

## sides

*Roasted garlic & rosemary potatoes*

*Baby cos salad, radish, mandarin, mustard vinaigrette*

## dessert

*St Felix Autumn peaches, sable' shortcrust, flambe peaches, vanilla bean custard, Saint Felix infused sorbet,*

*baby beetroot semi freddo, oak aged maple, crumble biscuit, raspberry jelly, bitter dark chocolate, sweet beetroot chips,*

**\$110 per person.**

**kids menu avail. (under 12) \$45 per head**