

MOTHER'S DAY SET MENU
109 PER PERSON

T O S T A R T

Housemade Sourdough (V)
Bracu Estate Olive Oil | Olives

E N T R E E (C H O O S E O N E)

Charred Yellowfin Tuna (GF)
Smoked Tomato | Chilli Salt | Sour Cream | Pickled Daikon |
Tomato Dashi | Seaweed Cracker

Port & Spiced Dried 'Matangi' Beef Eye Round* (GF)
Fig | Fig Leaf Buffalo Curd | Charred Witloof | Hazelnut |
Aged Balsamic

'Over The Moon' Creamy Blue Agnolotti*(V)
Caramelised Onion | Pear Textures | Candied Pecan

M A I N (C H O O S E O N E)

Bracu Olive Oil Poached Market Fish (GF)
Scampi Bisque Butter Sauce | Mussels Escabeche |
Pommes Noisette | Pickled Fennel & Celery

'Maple & Marble' Ribeye
Apple, Leek & Buffalo Gouda Tart |
Braised Shin Stuffed Cabbage | Marrow Jus Gras

Stuffed Long Peppers* (V)
Spinach & Buffalo Ricotta | Butter Beans | Parmesan Cream |
Pine Nut & Herb Crumb



R E F R E S H E R

Goat's Yogurt Sorbet
Olive Caramel | Bracu EVOO

D E S S E R T (C H O O S E O N E)

Pumpkin Mille Feuille
Caramelia Cremeux | Coffee Vinegar Gel |
Pain D'épices (Honey & Mixed Spiced Cake) Ice Cream

Blueberry & Lemon Clafoutis (kla-foo-TEE)|
Blueberry Jelly | Crème Fraîche | Coriander Seed Ice Cream

P E T I T F O U R

