Mather's Day

**\$95 PER PERSON** Garlic Bread

## ENTRÉE

(Choice of the following)

**Chargrilled haloumi** *w* cherry tomato, caramelised onion, asparagus, balsamic reduction

Salt &pepper calamari w rocket & sundried tomato, lime aioli Fresh prawn cocktail w baby coz & spiced cocktail sauce Chicken Verde w green salad Scallops seared w ginger sticks, citric soy, shallots

<sup>1</sup>/<sub>2</sub> dozen natural oysters w retsina vinaigrette

## MAINS

(Choice of the following)

Lamb cutlets W garlic & Dijon mustard paste, spinach, heirloom tomato, roasted onion mint & lemon balm evu on paris mash w red wine jus Half lobster mornay on a bed of rice Chicken souvlaki with Greek salad, chips, and pita bread Vegetable Linguine, chargrilled vegetables with napolitana sauce Grilled John dory & scallops with a lemon, basil cream sauce, Greek Iemon potatoes, heirloom carrots & broccolini

## DESSERTS

Vanilla bean crème Brulée baked with macadamia praline & mixed berry compote

OR \$130 per person Garlic bread MAINS

Seafood platter for 2 DESSERT

Vanilla bean crème Brulée baked with macadamia praline & mixed berry compote