MOTHERS DAY LUNCH 2019

5 Course degustation 12 pm \$79 per person With a complimentary glass of sparkling

Seared scallops, potato blinis, tomato tartare and crème fraiche

Kangaroo fillet, mushroom crumb, kakadu plum jam, wattle seed polenta tuile

Lemon Sorbet with Lime Curd

48hr Pork belly, fermented cabbage, heirloom carrots and purée

Vanilla Bean Brulee with Berry Compote