



MOTHER'S DAY FEAST

\$149.00 Per person + GST

Includes preparation and service of each course by our one the Head Chefs, complimentary waiter services for the special day so you can relax and enjoy. Also includes plate ware, Cutlery, and quality napkins. Our team also clean down and leave your kitchen spotless, so you worry less post event about the clean down. Special table set up can be arranged with additional cost.

ENTRÉE

Freshly baked rolls and French butter.

Beetroot and Dill cured salmon

Whitted Ricotta, pickled onions, crispy capers and baby herbs.

Chilled Mooloolaba Prawns

Lemon, Cocktail sauce

Freshly Shucked Oysters

Lemon, Mignonette dressing

MAIN COURSE

French style chicken Ballotine GF

with natural jus

Grilled Barramundi GF

Macadamia romesco sauce

Darling Downs beef Tomahawk GF

With Sauce Dianne

Cauliflower Gnocchi Veg

Pumpkin puree, dried cherry tomatoes, Forest mushrooms and baby herbs

Honey and maple glazed Dutch carrots

Creamy garlic and thyme potato gratin

DESSERT

Mango and coconut mousse cake

Fresh berries and berry coulis

Strawberry cheesecake

Whipped chocolate mousse