



MOTHER'S DAY MENU

3 COURSE \$69pp

ENTREE

PEA MINT, ZUCCHINI ARANCINI
crispy pancetta, rocket salad, basil aioli
\$ 18.00

MAIN

PAN SEARED SALMON
*sea food ricotta ravioli, xo beurre blanc,
asparagus, kale chips, dill oil, herbs*
\$ 36.00

DESSERT

RHUBARB FRANGIPANE TART
*candied almonds, marinated strawberries,
homemade vanilla ice cream*
\$ 15.00

