

**- Mother's Day Lunch -**  
**Sunday 12<sup>th</sup> May 2024**  
**\$95.00 per person**



**Menu**

**ENTREE: Please select one of the following -**

Tuscan Vegetable Soup with Napoli, Legumes, Pulses & Extra Virgin Olive Oil (VG, GF)

Mixed Cheese & Caramelised Onion Arancini, Romesco & Basil Olive Oil (VG, GFO)

½ Dozen Coffin Bay Oysters (Natural or Kilpatrick) (GF)

Char Grilled Australian Calamari, Baby Spinach, Cherry Tomato & Garlic Aioli (GF)

**MAIN COURSE: Please select one of the following -**

Pappardelle, Blue Swimmer Crab, Chilli, Fresh Tomato, Roquette & Lemon (GFO)

Linguine, Prawns, Clams, Mussels, Calamari, White Fish, Napoli & Chilli (GFO)

Casarecce, Basil Pesto, Pine Nuts, Buffalo Mozzarella & Parmesan Crumb (VG, GFO)

Chicken Breast, Prosciutto, Pumpkin Mash, Broccolini, Caramelised Onion & Rosemary Cream (GF)

Pork Rib Eye, Potato & Parsnip Mash, Green Beans, Apple Shallot Chutney & Brandy Jus (GF)

MSA Scotch Fillet, Potato Mash, Greens, Herb Butter & Red Wine Jus (GF)

Atlantic Salmon (Oven Baked), Thick Cut Chips, Salad, Dill Pickle Mayo & Fresh Lemon (GF)

SA Garfish (Grilled, Crumbed or Battered), Thick Cut Chips, Salad, Dill Pickle Mayo & Fresh Lemon (GFO)

Aust. Calamari (Grilled, Crumbed or SNP) Thick Cut Chips, Salad, Dill Pickle Mayo & Fresh Lemon (GFO)

**OR**

**Seafood Platter (Minimum 2 people required – Extra \$20.00 per person applies) (GFO)**

Crumbed SA Garfish, Grilled Aust. Calamari, Grilled Aust. Prawns

Seared Scallops, Battered SA Flathead  
and Salt & Pepper Soft Shell Crab

Thick Cut Chips, Roquette Salad & Dill Pickle Mayo

**DESSERT: Please select one of the following -**

Vanilla Bean Pannacotta, Crumble, Freeze Dried Raspberry, Berry Sorbet (GFO)

Baked Dark Chocolate Cheesecake, Biscuit Crumb & Raspberry Ripple Ice Cream (GFO)

Adelaide Hills Apple Galette, Crumble,  
Vanilla Bean & Cinnamon Anglaise, Caramel

Affogato - Vanilla & White Chocolate Ice Cream, Biscotti & Espresso  
(Frangelico, Baileys or Amaretto) (GF)

