



MOTHER'S DAY 2014
MENU
\$85 PER PERSON

TO START

House-made bread, Celtic sea salt churned butter

ENTREE

In-house hot-smoked Tasmanian salmon, beetroot remoulade

or

Duck liver parfait, toasted brioche and fig jam

or

Cauliflower soup, blue cheese cream

MAIN

Free-range confit duck leg, truffle oil mash potatoes, honey glazed carrots, rocket, Shiraz jus

or

Crispy skin Tasmanian salmon, saffron rice, vegetable tagliatelle, lemon beurre blanc

or

Porcini and field mushroom risotto, rocket, parmesan, truffle oil

or

Roasted local lamb rack served with haricot bean, carrot and chorizo stew, cranberry and Port jus

CHEESE

Gidgegannup goat's cheese curd marinated with Swan Valley jarrah honey and Estate grown thyme

DESSERT

Iced nougat, Port and blackcurrant reduction

or

Hazelnut and Belgian chocolate brownie served with raspberry coulis and vanilla ice cream

COFFEE, TEA OR ORANGE JUICE



MOTHER'S DAY 2014
CHILDREN'S MENU
\$21 PER CHILD

GRILLED CHICKEN OR DORY FILLET
with mashed potato, spinach salad

VANILLA ICE CREAM
raspberry coulis and whipped cream

ORANGE JUICE, COKE, LEMONADE OR FIRE ENGINE