

Mother's Day

SPECIALS

9th & 10th May

TO START

Ternary naan bread w raita & mango chutney

Pairing recommendation: Taittinger Brut Prestige Champagne Reims France NV 25
glass | 135 bottle

MAIN COURSE (choose one)

Slow-cooked Milly Hill lamb shoulder with roasted vegetable, broccolini
and shallot jus (gf) 145

Pairing recommendation: Yalumba 'The Cigar' Cabernet Sauvignon, 2022
Coonawarra 78 bottle

Whole grilled snapper with grilled Italian vegetables and salsa verde
(gf) 140

Pairing recommendation: Jim Barry Mckay Vineyard Riesling Clare Valley 2023 77
bottle

ADD SIDES

Steamed Rice (gf) 10

Chips with truffle aioli (v) (gfr) 11

Steamed broccolini with toasted almond butter (v) (gf) 12

Green salad with champagne dressing (v) (gf) 10

Note: The lamb and snapper must be pre-ordered
at the time of booking (serves a family of four)

v - vegetarian | gf - gluten free | gfr - gluten free on request

Happy Mother's Day!

