

Mothers Day

2009



Chef: Daniel Hughes

Appetiser

butternut pumpkin cream with chestnuts

Entree

oysters natural – half dozen of pacific and sydney rock oysters

carpaccio of ocean trout, watercress, fennel, lemon and mint

grilled atlantic scallops, jerusalem artichoke, shaved brussel sprouts and chestnuts

spaghettoni of hand picked w.a spanner crab meat, chilli, garlic, white wine and grape tomato

wagyu brescola, baby beetroots, woodside goats cheese, mt. buffalo hazelnuts and balsamic

Main

grilled sand whiting, kipfler potatoes, caper aioli and salsa verde

whole tiger flathead tail, green peas, pancetta, lemon and mint

seared yellow fin tuna, shaved fennel, preserved lemon, ligurian olives and basil

rangers valley eye fillet, mustard potato puree, field mushroom and watercress

cannelloni of wild mushroom and provolone, tomato passata and marjoram

steamed n.t mud crab, bottarga, parsley and lemon butter - (\$65 supplement)

grilled tasmanian lobster, tomato, chilli, garlic and basil - (\$85 supplement)

all mains served with hand picked salad mix

manta 'angel' chips with truffle oil and parmesan - (\$15 supplement)

Dessert

milk chocolate parfait, raspberry foam and peanut brittle

rhubarb brulee, garibaldi biscuit and vanilla bean ice cream

quince frangipane tart, honey pear and whipped crème fraîche

a selection of local and imported cheeses served with dried figs, orange blossom honey and lavosh