



HAPPY Mother's DAY

LUNCH MENU MAY 10TH 2026

ENTRÉE

MUSHROOM & WHITE WINE ARANCINI (v)
Beerenberg Tomato Relish & Garlic Aioli

19

PRAWN & MANGO SALAD (gf)
Asian Slaw, Rice Noodle Salad with Crispy Marinated Prawns

24

SALAD NICOISE (gf)
Classic French Salad with Free Range Egg,
French Beans, Chat Potatoes, Kalamata Olives,
Tomatoes & Our House Salsa Verdi Dressing

25

BLOODY MARY OYSTERS (gf)
Half Dozen SA Coffin Bay Oysters,
Tabasco, Tomato & Vodka Dressing

26

SMOKED SALMON TART
Local Harris Smoked Salmon, Crème Fraiche,
Red Onion, Dill & Capers, Beetroot Emulsion

27

MAINS

INDIAN BUTTER CHICKEN (gfa)
Chicken Thigh slow Braised in a Rich Mild Aromatic Sauce,
Basmati Rice & Garlic Naan

30

POTATO PESTO GNOCCHI (v)
Roast Pumpkin, Semi Dried Tomato, Fetta & Baby Spinach,
Tossed in a White Wine Cream Pesto Sauce

32

PAN FRIED BARRAMUNDI FILLET (gf)
Kipfler Potatoes, Barossa Valley Chorizo,
Spring Onion, Sour Cream & Chives Salad

35

SLOW BRAISED CONFIT LAMB SHANK (gf) 36
Garlic & Thyme Infused Mash Potato,
Buttered Seasonal Greens

300G CARVED MB2 SCOTCH FILLET (gf) 45
Cooked Medium Rare, Hasselback Potatoes,
Vine Tomatoes, Parmesan Rocket Salad,
Chasseur Sauce

DESSERTS

MANGO MASCARPONE GÂTEAU 18
Mango Sauce, White Chocolate Shards

GERMAN APPLE CHEESECAKE 18
Crème Fraiche, Soft Berry Coulis

CITRUS LEMON TART (gf) 18
Raspberry Sorbet & Fresh Berries

OUR HOUSE STICKY DATE PUDDING 18
Warm Butterscotch Sauce & Vanilla Ice

DIETARY ADVICE

(gf) Gluten Free, (gfa) Gluten Free Available
(v) Vegetarian