

MOTHER'S MOUTHAY MOUTHAY

Pinky Floral cocktail

Ketel One vodka, St Germain Elderflower Liqueur, rose syrup, lemon juice & grenadine,
shaken and served with rose petals as garnish

\$16

Starters

Tempura zucchini flower

Lightly fried flower filled with a goat cheese, ricotta, honey & capers, paired with creamy corn
puree, charred corn & capsicum salsa

\$24/26

Burrata with honey roasted stone fruit

Cow's milk burrata, caramelized peaches, nectarines & apricots, finished with balsamic, extra
virgin olive oil, basil & toasted pistachios

\$22/24

Pair with Mio Capello Prosecco

Harvested early to retain the mouth-watering citrus acidity.

Flavours of honeydew melon, green apple are joined by
floral aromas

By the glass \$6.00/\$6.60

By the bottle \$30.00/\$33.00

Mains

Yellowfin Tuna

Locally caught yellowfin, chargrilled-roasted chat, snow peas, tomato & mandarin salsa with a
citrus beurre blanc

\$35/38

Chicken pesto Gnocchi

Free range chicken breast, homemade pesto & cream sauce, fire roasted red pepper, pine
nuts, aged parmesan & squeeze of fresh lemon juice

\$29/31

Chargrilled eye fillet 200gm

Black Angus 150-day grain fed, paired with creamy Paris mash, charred broccolini, roasted
vine ripe cherry tomatoes with a Bordelaise jus

\$44/47

Pair with the Whipbird collection

Whipbird Pinot Gris (King Valley, Vic)

Flavours of ripe peaches and lime lead to a dry, zesty finish.

Whipbird Rosé (Mclaren Vale, SA)

The palate offers vibrant acidity, delicate floral notes and a crisp, dry finish.

Whipbird GSM Grenache, Shiraz & Mourvèdre (Mclaren Vale, SA)

Bright cherries and red currant flavours are nicely integrated with a soft tannin structure.

By the glass \$9.00/\$9.90

By the bottle \$30.00/\$33.00

Desserts

Crema Catalana

Spanish milk custard, flavoured with citrus & cinnamon, finished with caramelised sugar and
fresh berries

\$14/15

This menu is available for both lunch & dinner service