



# MOTHER'S DAY

## *Sunset Dinner*

### *Entrée*

Smoked Salmon with herb salad of dill, lime, Sicilian capers, and Cornichons (GF)

Spinach and ricotta light ravioli served with salsa Napolitana  
and aged Italian Grana Padano cheese (V)

Melange of sweet potato & pumpkin with shredded kale and couscous, fragrant herb  
vinaigrette dressing, dried cranberries & walnuts (V)

### *Mains*

Barramundi fillet gremolata rubbed, vegetable  
medley & lemon infused oil (GF available)

Australian tenderloin fillet served with mashed potatoes,  
baby beets and veal jus (GF available)

Roast chicken supreme filled with wilted rocket, spinach & pumpkin, seasoned with  
lemon myrtle and white pepper Chardonnay jus

Middle-eastern slow cooked eggplant, with zucchini, roasted capsicum, polenta and  
marinated semi-dried tomatoes (V-GF)

### *Dessert*

Exotic stone – whipped coconut mousse on an almond sablé with a passion fruit  
marshmallow glaze

Chocolate Caramel – cheesecake & caramel inner layer with dark chocolate glacé

Tiramisu – Amaretto biscuits dipped in coffee, layered with cream and cocoa

### *Special for Mum*

Mother's Day Chocolate Gift

