



sunday may 12th 2019
12.00 - 3pm

bread

beetroot hummus crostini

entrée tasting plate

smoked chicken, celeriac, avocado
mushroom croqueta, chilli syrup
sweet potato, ginger soup shot

main course - choice

coq au vin

baby onion, carrots, parsnip
or

beef tenderloin

potato silk, thyme glaze, tomato jam, cumin cracker
or

barramundi fillet

moroccan carrot purée, cucumber, fennel relish
or

mushroom pie

cauliflower, beetroot, béarnaise

side

mixed leaf salad, balsamic

dessert

vanilla panna cotta, caramel syrup, honeycomb crumb
petits fours

\$75 per person

child under 12 years \$37.5 (simplified menu)

to celebrate this event in our award-winning café
full payment is necessary upon reservation