Mother's Day Meru 2024

Sunday 12th May 2024

ENTREE TASTING PLATE

Per Table

Scallop and Prawn Toasties with Hollandaise Sauce
Crispy Fried, Slow Cooked Pork Belly
Marinated Chicken Skewer

MAIN COURSE

Traditional Sunday Roast with the Trimmings

Leg Pork and Crackling, Tender Turkey Breast, and Lamb Leg

Slow Cooked Chicken Breast Supreme

Finished with a Creamy White Wine, Lemon, and Caper Sauce

Char-Grilled Pork Loin

Served with Smokey Roasted Salsa and Quince Cider Sauce

Oven-Baked Fresh Fish of the Day

Drizzled with a Light Champagne Cream Sauce

All mains served with vegetables

DESSERT TASTING PLATE

Per Person

Salted caramel and chocolate ganache tart

Gin and Tonic Panna Cotta

Marshmallow Pavlova with Raspberry Ganache

3 Courses \$65 (Prepaid) \$75 (Pay on the Day)





