



J A R D I N G R I L L

Mother's Day 3-course set menu

\$110pp | \$79 for children

ENTRÉE

Fish crudo, ponzu, avocado purée, charred cucumber and wakame salad

or

Beef tartare, spiced prune, cured yolk, crispy leeks

or

Mushroom pâté, pickled cucumber with homemade focaccia

MAIN

Rotisserie pork belly, pear and apple chutney, dukkha, baby carrots, pink peppercorn

jus

or

Lamb shank, confit garlic cauliflower purée with charred broccoli finished with red wine

jus

or

Pearl barley ratatouille risotto, smoked tomatoes with crispy basil

or

Chargrilled OP beef ribeye on the bone, smoked vein tomatoes, Yorkshire pudding, and red wine jus

DESSERT

Black forest chocolate sponge cake, cherry liqueur, fresh cherry sorbet with chocolate

tuile

or

Coconut streusel, coconut honey gel, carbonated pineapple with Piña colada sauce

or

Signal of cheese

Choose from — Grinning Gecko Brie, Bleu d'Auvergne blue, Mahoe very Old Edam

We're passionate about food; our meals are made with high-quality ingredients. However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals.

We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.