

Mother's Day

Sunday 12th May, 2024

Stone baked sourdough & Pepe Saya butter

Chef's choice canapé

ENTREE

POPCORN PRAWNS

Lime salt, fermented chilli aioli (gf)

TUNA CRUDO

Shiro shoyu, grapefruit, sesame rice cracker (gf/df/s)

SALT BAKED BEETROOT

Goats curd, aged balsamic, beetroot glass (v/gf)

MAIN

MISO ROASTED CAULIFLOWER

Tofu & walnut emulsion, wild rice furikake, pomegranate (ve/gf)

PAN SEARED BARRAMUNDI

Lemon & grapefruit butter, garden peas & kataifi

LAMB RAGU

Handmade rigatoni, parmesan, basil oil

SIDES TO SHARE

Horiatiki Greek salad (gf)

Truffle fries, parmesan & porcini (gf)

DESSERT

STRAWBERRY CHEESECAKE

Textures of strawberry

CHOCOLATE CRÉMEUX

Pistachio ice cream & chocolate soil

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (s) sesame

*A 15% surcharge applies on all public holidays. A 10% surcharge applies on Sundays.
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.
All debit cards will incur a 0.55% processing fee.*

RIPPLES
LITTLE MANLY