



## *Mother's Day Lunch*

A glass of 2017 Blanc De Blancs Coombe Yarra Valley Sparkling wine

### ENTRÉE

KINGFISH CRUDO GF | DF

Kohlrabi | fennel | avocado | citrus | Yarra Valley Caviar

HAM HOCK TERRINE

Quail egg | mushrooms | prosciutto | brioche | pea vinaigrette

ROASTED RED ONION VEG

White onion puree | pickled shallot | Reggiano | soft herbs | brik pastry

### MAIN

CAPE GRIM BEEF RIB GF

Pomme Anna | caramelised carrots | carrot puree | red wine jus

KING SALMON GF | DF

Avgolemono | Gai Lan | dill | chervil

SALT BAKED CELERIAC VEGAN | GF

Dashi | kale | puffed grains

### SHARED SIDES

MIXED OAK LEAVES VEGAN | GF

House vinaigrette

CRUSHED CHAT POTATOES VEGAN | GF

Lemon | oregano salt

### DESSERT

CHOCOLATE AND MALT MILLE-FEUILLE

Malt Chantilly, Chocolate Delice

PEACH MELBA TART

Local raspberries | vanilla ice cream

CHEF'S SELECTED CHEESE BOARD

Selection of local and artisan cheeses  
traditional condiments