

Mother's Day Lunch

Complimentary glass of Tomich Hill Black Label Sparkling upon arrival

Menu addition:
Oysters (each)
Natural \$7 | Nori & Roe \$8 | Oyster Cream & Pepperberry \$9

AMUSE-BOUCHE

MORETON BAY BUG – PRAWN – LEMON MYRTLE – DULSE - AVOCADO

Recommended wine: Hentley Farm Riesling \$21

DUCK BREAST – WHITE KUNZEA – BEETROOT – RADICCHIO - ASPARAGUS

Recommended wine: Mercer Montepulciano \$17

To Share:

Native Thyme Butter Roasted Potatoes \$15 Rocket, Apple, Macadamia Nut Salad \$15

DOUGLAS FIR – SUNFLOWER – DAVIDSON PLUM - SHIITAKE

Recommended wine: Pressing Matters R139 \$15