

MOTHER'S DAY 2017

Two courses (main course/dessert)	\$48
Two courses (entrée/main course)	\$55
Three courses	\$65

ENTRÉE

PLEASE SELECT AN ENTREE FROM THE FOLLOWING:

Seafood chowder – a creamy chowder filled with prawns, scallops and fresh Tasmanian seafood, served with crusty ciabatta

Salt & Pepper Calamari - Tender salt and pepper calamari, served on mesclun with a Thai-style lime and sweet chilli dressing

MAIN COURSE

PLEASE SELECT A MAIN COURSE FROM THE FOLLOWING:

Catch of the Day - Fresh fillet of fish rolled in Cajun spices and chargrilled, served with garlic & herb butter

Lamb rack – Chargrilled Tasmanian rack of lamb served with a redcurrant and thyme jus

Porterhouse Steak – 300g Grass-fed Black Angus cooked to your liking, served with garlic & herb butter

* Our main courses are served with roasted potatoes and our extensive range of salads and condiments.

DESSERT

PLEASE SELECT A DESSERT FROM THE FOLLOWING:

Sticky date pudding – Warm, freshly baked sticky date pudding served with homemade butterscotch sauce, cream and ice cream

Brandy snap basket – Crisp brandy snap basket served with whipped cream and berries

Please note: All dietary requirements can be catered for upon advisement. ONE menu must be selected for all guests, i.e. one set menu or à la carte.