

# *Mother's Day*

## *Set Menu \$120pp*

### ENTRÉE

*Sourdough, whipped butter, sea salt*

Confit Wagin duck tart, caramelised red onion jam, gruyere, watercress (nf)

Chargrilled Fremantle octopus, njuda, parsnip puree, confit fennel, tarragon oil (gf) (nf)

Harvey Beef carpaccio, Manchego shard, crispy chilli oil, pickled baby carrot (gf) (nf) (dfo)

Stuffed green tomato, vegan ricotta, ratatouille, basil oil (gf) (nf) (vegan)

### MAIN

Crusted Amelia Park lamb rack, roasted brussel sprouts, dehydrated cherry tomatoes, cranberry, rosemary jus (nfo)

Harvey beef Sirloin (300g), charred carrot puree, heirloom baby carrots, fried kale, jus (gf) (nf)

Red Emperor, radicchio and black barley salad, grape, swiss chard, preserved lemon yoghurt (nf) (dfo)

Butternut squash and king oyster risotto, pea, fried sage, vegan feta (nf) (vegan)

### DESSERT

Bounty – chocolate dome filled with coconut cremeux, rum and white chocolate whipped ganache, chocolate sauce (gfo) (nfo) (vegan)

French lamington, steamed meringue, coconut crumb, pear marmalade, pear sorbet (gfo)

Chestnut scones, Brittany sable, chestnut mousse, confit chestnut, cassis jam

*All menus are subject to availability and may change at any time*

*(gf) – Gluten Free      (df) – Dairy Free      (v) – Vegetarian      (nf) – Nut Free*

