#### Mother's Day Three Course Menu \$100 per person

Complimentary glass of Champagne or a Kir Royale



warm house baked sourdough bread with churned honey infused butter topped with thyme

## entree

#### **Citrus Cured Kingfish**

macadamia milk, hibiscus, sea grapes, cucumber, nasturtium

## Free Range Pork Belly

white onion, miso, sweet and sour pear, choy sum

## **Forest Mushrooms**

confit potato, wakame, truffle beurre blanc, pickled enoki, kale

# main

## Long Line Market Fish

scallop, swiss chard, kohlrabi, saffron, lemon butter, herbs

## Pasture Fed Beef Eye Fillet

beef cheek, mash, mustard seed, bone marrow

## Seared Duck Breast

beetroot puree, quince, kumara relish, hazelnut, brussels sprout

## **Eggplant & Tofu Dumplings**

edamame, daikon, shiitake, pine nuts, pea shoots

## dessert

## **Dark Chocolate Mousse**

peanut butter, mandarin, green tea sponge, frozen yoghurt

## Vanilla Crème Brulee

rhubarb, pistachio, elderflower, burnt honey ice cream

## Pina Colada

coconut mousse, tropical fruit, rum jelly, pineapple sorbet