

MOTHER'S DAY

BREAKFAST \$35

ON ARRIVAL

GLASS OF FRESH ORANGE JUICE (+ \$10 FOR MIMOSA)

GRANOLA POT, GREEK YOGHURT & POACHED FRUITS

CHOICE OF

BANANA PANCAKES, MIXED BERRIES, CRUSHED MACADAMIAS,
DOUBLE CREAM & MAPLE SYRUP.

AVOCADO ON SOURDOUGH, POACHED EGG,
GOATS CHEESE & SPICED DUKKAH.

EGGS BENEDICT ON SOURDOUGH, DOUBLE SMOKED LEG HAM,
SPINACH & LEMON HOLLANDAISE.

SMOKED SALMON, POTATO CAKE, ASPARAGUS,
TOMATO SALAD & CHIVE CRÈME FRAICHE.

MOTHER'S DAY

2 COURSE \$60 / 3 COURSE \$75

ON ARRIVAL

CIABATTA GARLIC, PARSLEY, SALTED BUTTER

TO START

OYSTERS 1/2 DOZEN

- NATURAL LEMON

- KOMBU & SEA SALT VINEGAR

CRISP CALAMARI RICE FLOUR, FINGER LIME SALT, CHARRED GARLIC SHOOT AIOLI

DUCK PATE OLD CODGER TAWNY PORT, BEETROOT CRACKER,
PEPPER BERRY, CRISP MANDARIN

GOATS CHEESE & SAGE RAVIOLI BUTTERNUT PUMPKIN,
ROASTED ALMONDS, PARMESAN

MAINS

CRISP CONFIT DUCK SWEET POTATO PUREE, SPICED RED CABBAGE,
TOASTED HAZELNUTS, JUS

SPAGHETINI LOCAL BLUE SWIMMER CRAB, CALAMARI, TOMATO,
CHILLI, LEMON, PARSLEY

BYRON BAY BIRKSHIRE PORK BELLY SPICED APPLE CHUTNEY,
CAULIFLOWER PUREE, LEMON KALE

CHARRED BLACK ANGUS BEEF WILD MUSHROOM, TRUFFLE RAGOUT, FRIES

SIDES (\$9)

ROCKET PARMESAN, APPLE, AGED BALSAMIC, ROASTED HAZELNUTS
SHOESTRING FRIES SMOKED PAPRIKA AIOLI

DESSERT

CALAMANSI LIME CHEESE CAKE MOUSSE, RASPBERRY SORBET, BUTTERMILK CRUMB

CHOCOLATE BROWNIE CHOCOLATE ICE CREAM, ROASTED WHITE CHOCOLATE