

Mother's Day Menu



Sunday 8th May 2016- Lunch



79.50 Per Person
20.00 Per Child (**Kids Menu**)

Entrée

Choice of:

Seafood Chowder or Roasted Pumpkin Soup
8 Sydney Rock Oysters
Tasmanian Smoked Salmon
Avocado King Prawn Cocktail
Salt and Pepper Baby Calamari

SECOND SEATING

FROM
2.15pm



Cyprus Halloumi Cheese Grilled w Olive Oil, Cracked Pepper

Linguini Pasta Sautéed w Prawns, Baby Spinach, Diced Tomatoes, Olive Oil, Garlic

Japanese Scallops BBQ w Soy, Chilli, Ginger, Shallots

Steamed Asparagus w Hollandaise Sauce

A Selection of Garlic and Herb Bread

Main Course

Choice of:

Wild Barramundi Fillet Grilled w Chilli, Ginger, Shallots

Breast of Chicken Roasted w Mushroom and Cream Sauce

Veal Medallions Sautéed w Scallops and Hollandaise Sauce

Atlantic Salmon Fillet BBQ w Lime Butter

Local Flathead Fillets Deep-fried in Tempura

Whole Rainbow Trout Baked w Spinach, Smoked Salmon, Cream

Beef Fillet Grilled w Peppercorn Sauce

Mahi Mahi Roasted w Prawns in Singapore Sauce

Fisherman's Plate (A combination of Deep-fried Seafood)

All Mains Served w Seasonal Vegetables

Dessert

Choice of:

Profiteroles au Chocolate

Fig and Date Pudding

Homemade Tiramisu

Seasonal Blueberry Cheesecake

Crème Caramel

Trio of Gelato

Chocolate Mousse Cake

Strawberries Bayblu



Espresso Coffee- Tea- Liqueur Chocolates - Biscotti