



mother's day lunch menu

sunday 9 may 2010

beverages

sir james nv brut de brut
 brookland valley chardonnay
 brookland valley shiraz
 kim crawford sauvignon blanc
 local & light draught beers, soft drinks & juices

entrée

your choice of

'00 duck pancakes wok tossed wombok, mint,
 coriander w crispy noodles, peanuts & orange & chilli dressing

camembert and sweet potato soufflé w sweet corn crème & watercress salad

creole smoked salmon preserved lemon, garlic brushed wafers w white anchovy aioli

main course

your choice of

almond crusted salmon
 green beans, beetroot, caramelised walnuts, white bean & garlic mash w romesco sauce

bangalow pork loin
 sweet potato mash, gingered spinach & calvados apple jus

grain fed aged tenderloin
 celeriac and silverbeet puree w sautéed exotic mushrooms, snake frites & '00 jus

eggplant cannelloni
 zested ricotta & steamed greens w tomato & olive ragout

dessert

buffet style

cheese tastes tasmanian heritage signature blue & centenary vintage cheddar
 w port soaked figs, king island plum paste, falwasser crackers & oat biscuits

grand petite chocolate selection made in house by our pastry chef

tea & coffee



hundred acre bar

adults 75.0

adolescents 12 - 17 years 55.0

*sittings from 12.30pm