

Mothers Day 2026

SET MENU

3 Courses \$80 pp.

Entree (please choose one)

- Oven-Baked Stuffed Mushrooms w/ smoked bacon, whipped cream cheese, parmesan, soft herbs, wild rocket (gf/c)
- Organic Chicken Thigh Croquettes w/ leg ham, braised leek bechamel, buffalo cheese, truffle aioli, ricotta salada
- Crispy Honey-Lime King Prawns w/ orange and pickled veg salad, spiced toasted almonds, za'atar (gf/c*)
- Crispy Tempura Zucchini Flowers stuffed w/ ricotta cheese, orange, honey, almond, blackcurrant (v)

Main (please choose one)

- Crispy Skin Coral Coast Barramundi w/ saffron cauliflower, 'nduja butter puree, warm hot smoked salmon, fried shallots, pea salad, lemon hollandaise (gf/c)
- Char-grilled Crispy Chicken Supreme w/ homemade parmesan potato gnocchi, baby tomato, olives, chopped greens, bacon, champagne cream sauce (gf/c*)
- Slow-Roasted Free Range Pork Belly w/ fire-roasted spicy capsicum onion puree, potato colcannon, house greens, green apple and plum chutney, crackling, red wine jus (gf/c)
- Char-grilled Black Angus Rib Fillet w/ herbed potato fondant, sauteed greens, horseradish cream, truss tomato, red wine jus (gf/c)
- Potato Gnocchi Arabiatta w/ chilli, black olives, mushrooms, spinach, tomato basil sauce, shaved parmesan (v)

Dessert (please choose one)

- Pina Colada Panna Cotta w/ brown sugar granola crumble, raspberry coulis, fresh pineapple salsa and pistachio ice-cream (gf/c)
- Belgian Chocolate Brownie w/ warm chocolate fudge sauce, white chocolate soil, maleny cream and macadamia ice-cream
- Warm Sticky Fig & Date Pudding w/ house toffee sauce, whipped cream and vanilla bean ice-cream
- Portabella Meringue w/ passionfruit pulp, seasonal fruits, house coulis, whipped cream and passionfruit sorbet (gf/c)



gf = gluten free | c = coeliac | v = vegetarian | *dish can be altered to accommodate for allergies or dietary requirements
(please clarify with your server)

1.1% surcharge applies for all card payments