

# Mothers' Day Lunch

Sunday 12<sup>th</sup> May, 2019



## Entrée

Chicken and Pistachio Terrine  
Bitton Pear and Cinnamon Jam,  
Warm Baguette

Cured Ocean Trout  
Avocado Tartare, Pickled Cucumber  
Apple Salad

Burrata, Bitton Citrus and Sea Salt Honey Roasted  
Figs, Rocket, Walnuts, Balsamic Dressing



## Mains

Beef Cheek Bourguignon  
Horseradish Puree, Roasted Baby Carrots

Bitton Orange Jelly Glazed Confit Duck  
braised Red Cabbage, Currants, Potato Gratin

Fillet of Blue Eyed Cod, Spicy Green Lentils  
Pickled Vegetables, Coriander



## Desserts

Apple Tart Tatin, Salted Caramel

Coconut Panna Cotta, Pineapple Salsa  
Ginger Crumb

Selection of French Cheeses  
Dried Fruit, Crackers



**Vegetarian option available on request**

**\$70 per person**

