

spoil mam this
MOTHERS DAY

LUNCH | SUNDAY, MAY 12

SHARED STARTER

Selection of cured meats, house pickled vegetables, Woodside buffalo curd, marinated Bald Hills olives, house baked garlic + herb focaccia, local olive oil, aged Balsamic (gf bread available/vga)

MAINS CHOICE OF

300g grass fed sirloin, Dutch cream potato pave, baby cos, mustard cream + fried shallot salad, 'Café de Barker', beef jus (gf)

Roasted Nomad Farms chicken, Paris mash, honey + Verjuice glazed Chantenay carrots, Ngeringa greens cooked in chilli, garlic + lemon, roast chicken + native thyme jus (gf)

Herb crumbed Coorong mullet, salt + vinegar hand cut chunky chips, Greek salad, tartare, lemon (gf grilled)

Spiced cauliflower, white bean hummus, puffed buckwheat, pickled chillies, sumac onions, raisins, mint, hempseed dressing, Aleppo pepper, burnt lime (vg/gf)

DESSERT CHOICE OF

Sticky date pudding, miso butterscotch, vanilla ice cream

Dark chocolate + hazelnut mousse, Chantilly, sea salt, mandarin olive oil

kids menu

MAIN CHOICE OF

Chicken schnitzel, fries, salad sticks (carrot, cucumber, celery), tomato sauce

Penne bolognese, tasty cheese

Crumbed fish, fries, salad sticks (carrot, cucumber, celery), tartare

DESSERT

Vanilla ice cream sundae, choice of chocolate, strawberry or caramel topping, sprinkles or nuts + wafer

* Vegetarian/Vegan options available upon request

wine of the month

**MOUNT LOFTY
RANGES VINEYARD**

Riesling, Pinot Noir Rose & Shiraz
150ml **\$9** | 250ml **\$14**
Bottle **\$32**

cocktail of the month

**BLOSSOM
GIN FIZZ**

Ambleside Blossom Gin, house made rhubarb + strawberry syrup, lemon juice, soda | **\$20**

spirit of the month

**AMBLESIDE
BLOSSOM GIN & TONIC**

Distilled with Beerenberg Strawberries, Jurlique Rose and Rhubarb from their Distillery Garden | **\$10**