



# Mother's Day

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## TO START

Tuerong sourdough, fermented Wakame butter

Lightly cured Cobia, avocado, grapefruit, horseradish

Smoked pork & mustard croquettes, celeriac remoulade,  
snow apple

## MAIN COURSE

Wild mushroom & fontina ravioli, chestnut velouté,  
sage butter

Harissa smoked chicken, burnt lime yoghurt,  
slow roasted quince

## SHARED SIDES

Greenhouse leaves, walnut vinaigrette, pickled celery

Hawkes Farm dutch carrots, honey, chèvre mousse

Potato pavé, caramelised onions, comté

## DESSERT

Local lemon posset, Little Pier olive oil sponge,  
pistachio brittle, lavender ice cream

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**\$110pp**

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Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient  
No kids menus available  
All transactions using credit card will incur a merchant fee.

