

# Mother's Day Menu

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## Entrees

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### HALF DOZEN NATURAL OYSTERS | 23

*with lemon wedge*

### DUCK SPRING ROLL | 18

*with sweet chilli dipping sauce and pickled vegetable salad*

### BRUSCHETTA <sup>V</sup> | 12

*tomato, red onion, basil and parmesan, drizzled with balsamic & olive oil*

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## Main

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### PAN SEARED TASMANIAN SALMON | 33

*with potato & corn cake, sautéed spinach and harissa*

### OUR FAMOUS GNOCCHI <sup>VFO</sup> | 30

*chicken, crispy bacon, roasted pumpkin, garlic, spinach and a touch of cream*

### EYE FILLET OF BEEF <sup>GF (250G)</sup> | 42

*served with potato, bacon & leek rosti, spinach and a red wine jus*

### MARINATED LAMB SHOULDER <sup>GF</sup> | 33

*slow cooked for 8 hours in garlic & rosemary, served with broccolini & Paris mash*

### PAN SEARED CHICKEN BREAST | 36

*stuffed with camembert cheese, sundried tomatoes and basil, resting on a zucchini & tomato risotto cake, topped with a roasted garlic cream sauce*

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## Dessert (All \$14)

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### STICKY DATE PUDDING

*butterscotch sauce, toffee shard & vanilla ice-cream*

### DUO OF TARTS

*chocolate & marshmallow tart / white chocolate & raspberry tart*

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

*with a side of Chantilly cream*

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Parklake