



MOTHER'S DAY LUNCH

SELECT TWO-COURSES (ENTRÉE & MAIN OR MAIN & DESSERT)
FOR \$45 PER PERSON OR THREE-COURSES \$60.

A GLASS OF MONMOUSSEAU BRUT ETOILE FOR EVERY MUM

ENTRÉES

- Oysters** (4), sherry & shallot vinaigrette*
- Beef tongue**, pickled cucumber, miso mayo, broth
- Beetroot carpaccio**, pecorino, rosemary, balsamic*

MAINS

- Fish & chips**; pan-fried, hand-cut fries, tartare*
- Freedom Farms pork belly**, cucumber & herb, sticky rice, tamarind*
- Smoked potato ravioli**, almonds, house-made ricotta, salsa verde

EXTRAS

- Volare wholemeal sourdough**, batch butter, Number 29 EVOO* 7
- French fries**, parmesan, aioli 8.5
- Red Oak salad**, fennel, dates, walnuts, parmesan, balsamic* 8.5

DESSERTS

- Sticky date pudding**, maple, candied walnuts, cajeta
- Evansdale Cheese Tania Smoked Brie**, lavosh, pear & honey*
- Mint chocolate mousse***

* Items can be made gluten free. (Gluten free bread \$3 extra)



MOTHER'S DAY DINNER

SELECT TWO-COURSES (ENTRÉE & MAIN OR MAIN & DESSERT)
FOR \$58 PER PERSON OR THREE-COURSES \$75.

A GLASS OF MONMOUSSEAU BRUT ETOILE FOR EVERY MUM

ENTRÉES

Oysters (4), sherry & shallot vinaigrette*

Beef tongue, pickled cucumber, miso mayo, broth

Smoked potato ravioli, sage, pine nuts, brown butter

MAINS

Market fish*

Hay-smoked Coastal Spring lamb rump, lamb belly, chorizo, capsicum, basil

Freedom Farms pork scotch fillet, lardo, fennel, apple, red cabbage*

EXTRAS

Volare wholemeal sourdough, batch butter, Number 29 EVOO* 7

French fries, parmesan, aioli 8.5

Season veges* 8.5

Hasselback potatoes, agyu fat, truffled sour cream* 8.5

Red Oak salad, fennel, dates, walnuts, parmesan, balsamic* 8.5

DESSERTS

Sticky date pudding, maple, candied walnuts, cajeta

Evansdale Cheese Tania Smoked Brie, lavosh, pear & honey*

Mint chocolate mousse*

* Items can be made gluten free. (Gluten free bread \$3 extra)