

Waters Edge

Mother's Day Lunch

5 Course Lunch @110.00pp

First Course

2 Chef Choice amuse-bouche & Breads

Second Course

Pan Seared Scallops and Pork Jowl (GF | DFO | NF)

Pan Fry Japanese Scallops, Berkshire Pork Jowl, Celeriac Velouté Nduja

Third Course

Angus Beef Fillet MB2+ (GF | DFO | NF)

(Chef's Recommendation - Medium Rare)

Mustard and Mushroom duxelles, Chestnut Puree, Baby Carrot, Shiraz Jus

Fourth Course

Palate Cleanser

Fifth Course

Molten Chocolate Cake (NFO)

Home Made Vanilla Ice Cream



Executive Chef AV

GF-Gluten Free | DF-Dairy Free | NF-Nuts Free

GFO-Gluten Free Optional | DFO-Dairy Free Optional | NFO-Nuts Free Optional