



# A MOTHER'S DAY TREAT

## 2 COURSES + DRINK, \$49PP

### DRINK

Glass of House Rosé, Prosecco, or Pot of House Beer/Cider

### MAINS

select from one main per person

#### **TASMANIAN PAN SEARED SALMON**

Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

#### **300G PORTERHOUSE**

Char-grilled Australian Yearling beef, grass fed from Gippsland Pura. Served with truffled mash and a mixed leaf salad with balsamic dressing. Select your choice of sauce: Creamy Peppercorn, Creamy Mushroom, Red Wine Jus, Gravy, Béarnaise or Garlic Butter.

#### **300G CHAR-GRILLED PORK SCOTCH (G)**

Pork scotch fillet char-grilled and served with beetroot chutney, our secret seasoned fries and Salad. Select your choice of sauce: Creamy Mushroom, Creamy Peppercorn, Red Wine Jus or Gravy

### DESSERT

select from one dessert per person

#### **MILK CHOCOLATE GANACHE (V)**

#### **NEW YORK STYLE CHEESECAKE (V)**

---

**VEGETARIAN & VEGAN OPTIONS AVAILABLE ON REQUEST.**

---

(G) Gluten Free (V) Vegetarian



**GH.MUMM**  
CHAMPAGNE



**FATHER'S  
OFFICE.**  
Est. 2012

FATHER'S  
OFFICE.  
Est. 2012

# MAMA'S SPEAKEASY SOIRÉE

A MOTHER'S DAY TREAT  
2 COURSES + DRINK, \$49PP

Sun 10th May

**\$18**

G.H.MUMM CORDON  
ROUGE BRUT

RRP \$22

  
G.H.MUMM  
CHAMPAGNE