

mothers day lunch 2025

\$140 per person

inclusive of a glass of madame coco or beer on arrival

bread

potato and rosemary sourdough, cultured butter, shiraz salt

entree

cured salmon, lemon, cucumber, crème fraiche, dill
mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion
pork terrine, shallot emulsion, mustard seed, apple, celery leaf
wagyu bresaola, stracciatella, heirloom tomato, white truffle
beef tartare, egg, capers, chives, truffle, toasted brioche

main

gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear
corn-fed roasted chicken breast, corn puree, salt bush, jus
saltwater barramundi, squid, prawns, bisque sauce, basils
wood fired sirloin, cauliflower, bone marrow, bordelaise

dessert

chocolate fondant, passionfruit caramel, dark chocolate
rhubarb & lemon macaron, rhubarb sorbet
cheesecake, raspberry, rose, toffee

additional extras

oyster, natural or tempura 6.5

seasonal granita 8

potato roshti, egg yolk, herbs 8

seasonal greens, café de paris 16

cos salad, radish, fennel, orange 16

artisanal cheese selection 45