

MOTHER'S DAY 2023

ON THE TABLE

Fresh baked sour dough, extra virgin olive oil, balsamic reduction

Chef's signature soup shot

ENTRÉE

Dill cured king salmon, avocado mousse, caper berries, honey mustard vinaigrette, rice wafer (GF, DF)

Potato, lemon & herb gnocchi, roast Mediterranean vegetable salad, tomato dressing (V+)

Herb crepe, duck ragout, pear & frisée salad, Pinot noir reduction (DF)

MAINS

Slow cooked Highland Mandemar Farm lamb, vegetable pearl cous cous,
sweet potato purée, minted salsa verde (GF, DF)

Mushroom & spinach vol au vent, tarragon cream sauce, pumpkin & herb hash, Broccolini (V+)

Steamed King George Whiting, prawn mousse, shellfish sauce, Parisian potatoes, fricassee of peas (GF)

Accompanied by a Chef's salad

DESSERT

Frangelico crème brûlée, amaretti biscuit (GF)

Saffron poached pear, mango sorbet, kaffir lime aqua faba meringue (V+, GF)

Belgian chocolate ganache tart, candied oranges, king island cream

Gift for Mum



Centennial
VINEYARDS
RESTAURANT