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Mooloolaba

MOTHER'S DAY 3 COURSE SET MENU

\$80 PER PERSON

Entrée:

Beetroot cured Huon Tasmanian salmon served with
citrus salad and caramelized walnuts

Caprese Salad served with Heirloom tomatoes
and Bocconcini

House-made Flatbread served with trio of dips

Mains:

200g Cape Grim Beef tenderloin on sweet potato mash, caramelized onion puree,
blistered cherry tomatoes and salsa verde

Honey and Orange glazed duck breast with roasted golden shallots and
mix leaf salad

Pan seared snapper served with corn and capsicum quinoa salad

Dessert:

White chocolate and coconut spheres served with
raspberry gel and chocolate soil

Apple Tarte Tatin