

# Mother's Day Luncheon

## SHARED ENTREES

Raw kingfish crudo with ruby red grapefruit, blistered grapes, succulents **GF / DF**

Salt + pepper squid with sauce tartare, lemon **DF**

Grilled pedron peppers with champagne vinegar

Hummus with sweet paprika, chives, hazelnuts **DF / N**

Rosemary Focaccia with whipped butter

## SHARED MAINS

Baked ocean trout with capers, beurre noisette, dill **GF**

Pressed lamb shoulder, mustard jus, blackened onions

## SHARED SIDES

Baby cos, green goddess, pangrattato **v**

Garlic potatoes thrice cooked **v**

Dutch carrots with honey **v**

## SHARED DESSERT

Salted meringue, chantilly, lemon curd + strawberries



MANLY  
PAVILION

CHANDON

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## BEVERAGE ON CONSUMPTION

	G	B
Chandon Blanc de Blanc <i>Yarra Valley, VIC</i>	14	80
NV Chandon Garden Spritz <i>Yarra Valley, VIC</i>	14	66
NV Veuve Clicquot 'Yellow Label' <i>Champagne, FR</i>	30	160
Palm Rosé <i>Provence, FR</i>	14	69
2021 Whispering Angel Grenache <i>Provence, FR</i>	20	90
Cloudy Bay Chardonnay <i>Marlborough, NZ</i>	95	
Phillip Shaw Pinot Noir <i>Orange, NSW</i>	15	73
Voyager 'The Modern' Cabernet Merlot <i>Margaret River, WA</i>	16	78
Tap Beer: Peroni or 4 Pines Pacific Ale		



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