

Mother's Day Menu

2 courses + a complimentary glass of Champagne \$55

Portobello Mushroom & Truffle Tartine

Portobello mushrooms cooked in cream & thyme with truffle oil & shavings of Parmesan on toasted sourdough
+ poached egg \$3

Eggs Benedict/Florentine

Poached eggs & hollandaise with Adelaide Hills smoked ham or wilted spinach served on an English Muffin

Croque Monsieur

Classic French toasted sandwich with Adelaide Hills smoked ham, gruyere, leek & bechamel. Served with a beetroot salad.

- *Ham can be replaced with Portobello Mushroom for a vegetarian option*

Organic Beetroot, Hot Smoked Trout & Horseradish (GF)

Organic marinated beetroot, hot smoked trout, capers, organic mixed leaves & a soft boiled egg with horseradish crème dressing

Gluten Free Bread is available to replace sourdough or English Muffin

Dessert

Tarte Citron

French Style lemon tart served with organic cream

Chocolate & Macadamia Brownie (GF)

Served with berries & organic cream

10% Surcharge applies on Weekends, 15% Surcharge on public holidays.