



2019  
*Mother's Day Brunch*

*On the table*

Artisan breads and butter

*Entrée Fare*

Queensland painted crayfish steak, Sunshine Coast prawn noodle, hinterland turnip fondant, shellfish sauce, bronze fennel (gf)

Lockyer Valley carrot varieties, black olive and grains, Frolicking Goat's curd and paper, lemon aspen (gf) (v)

Goondiwindi pork hock and juniper mosaic, Cross Farm peas, local monkey apples, pine nut and cider (gf)

*Main Fare*

Townsville gold band snapper, citrus ricotta dumpling, pickled zucchini, sweet corn with candied ginger, dashi, seeding coriander (gf)

Sheep's ricotta and garden herb cannelloni, two day braised local golden beetroots Noosa scalded tomato, walnut and capers (v)

Toowoomba wagyu grade five striploin and short rib, hinterland chorizo polenta, heirloom root vegetables smoked in hay, pickled red onion

*To share*

Noosa tomato fennel and basil salad, local feta and white truffle (gf) (v)

Char scalded Caesar salad, rye Parma ham crackling and cured 9dorf Farm egg

Pickled and raw cucumber salad, Queensland blue pumpkin and toasted seeds, sorrel (gf) (v)

*Sweets*

Queensland inspired  
Eton mess (gf)

Chocolate fountain

Warm dessert trolley

Sunshine Coast figgie  
pudding, tonka espuma and  
candied ginger

Little cakes & cookies

Selection of crème puffs

# 2019 Mother's Day Brunch

## *Sparkling*

Clovely Brut Reserve	7	27
The Lane Cuvee		46
Piper Heidsieck		78

## *White*

Ballandean Sem Sauv Blanc	7	27
Punt Road Chardonnay	8	29

## *Red*

Ballandean Shiraz Durif	7	27
Ad-Hoc Pinot Noir	9	31
Four In Hand Shiraz	9	31

## *Beer*

Crown larger	5
Peroni	6.5
XXXX Gold	3.8
QLD Great Barrier Beer	7.5

## *Non-alcoholic*

Orange Juice	3.5
Soft Drink	3.5
Voss Sparkling	5

