



ROSE GARDEN PAVILION

MOTHER'S DAY LUNCH

MENU

Entrée

Thai prawns on betel leaf with lemon, chilli, and ginger
Duck and pea croquettes with carrot puree and herb salad
Grilled flatbread served with hummus, broad bean and peas

Main Course


Beef fillet, truffle pomme puree, broccolini, bacon and bourbon jus
Oven-roasted chicken breast, spiced carrot and peas, pumpkin puree, jus gras
Mixed green leaf salad, shaved fennel, red radish, pickled shallot
Olive oil chat potatoes, tossed in lemon thyme herb butter

Dessert

Honey and wattle seed cheesecake, ginger shortbread, Davidson plum
Chocolate and hazelnut cannoli
Lemon verbena torched meringue tart

3-hour Premium Beverage Package

The Lane 'Lois' Blanc de Blanc, Adelaide Hills
Pikes 'Traditionale' Riesling, Clare Valley
SC Pannell 'Arido' Rose, McLaren Vale
Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley
Rymill 'The Companions' Cabernet Franc, Coonawarra
Coopers Beers, Peroni Nastro Azzuro
Soft drinks, orange juice, water



\$120 per person
\$80 for kids under 13

Shared platter 3 course menu &
3-hour Premium Beverage
Package

Includes flowers for mum &
entertainment by keyboard
soloist Jacqui Lim

