

# Mother's Day Lunch

## BISTRO MANLY

**Table Banquet**  
**\$125 per head**  
**(Kids under 12 \$39 per head)**

### On Arrival

Assorted dips and mixed olives with pita and sourdough breads

### Course 1

Queensland Giant Yamba Prawns, chilli, garlic and lemon butter.  
Pambula Pacific Oysters mimosa granita and salmon caviar.  
Crab and Gruyère soufflé.

Vegetarian Option: Spelt barley Risotto with sunchokes, butternut pumpkin, red vein sorrel, and baby watercress.

### Course 2

Beef tenderloin medallion, fried chestnut mushrooms, pommes boulangère Shiraz hollandaise.

Davidson Plum Mulloway, charred violet cauliflower, baby asparagus tips, pommes dauphine and avocado velouté.

Vegetarian Option: Toulouse Spiced Tempeh with crispy kale, grilled heritage carrots, cauliflower vichyssoise.

### Dessert

All things chocolate:  
White chocolate & macadamia crème brûlée.  
Chocolate & honeycomb tart.  
Chocolate and raspberry roulade.  
Served with orange & cocoa chantilly and fresh berries.