

**Mother's Day**  
**Sunday May 13th**

**Breakfast**  
**\$45per person**  
*inclusive of tea & coffee*

*to start:*

**Pikelet, smoked salmon roe & crème fraîche**

*a choice of:*

**House made crumpets, whipped ricotta & rooftop honey**

**Local mushrooms, sourdough toast & goat's fetta**

**Smoked ocean trout, chopped egg & horseradish**

**Shakshouka – baked eggs with roasted peppers & Persian fetta**

*to finish:*

**Madeleine filled with lemon curd**

## Mother's Day Sunday May 13th

Lunch & Dinner  
\$85 per person

Moonlight flat oysters  
Triple smoked trout roe, crème fraîche, crackers

Garden pickles, mustard seeds  
Raw fish, finger lime, black pepper & radish

Proscuitto di parma, bresaola, fuet anis  
Roast pumpkin, spelt, sour cherry & carraway  
Baked figs, fromage frais, smoked lardo, sorrel

Slow Roast Pork loin, braised red cabbage, quince & clove  
*served with*  
Roast potato, sage & garlic  
Cosberg, nashi & ginger

Pear sorbet, almond, prune & salted caramel  
Madeleine filled with lemon curd

Please note that this is a sample menu and is subject to change without notice due to seasonal produce.