

Mother's Day 2019 @ The Vines

A LA CARTE MENU \$65

Entrée

Ham and smoked cheddar croquettes, house pickled vegetables, mustard aioli

House smoked salmon salad, orange, pickled fennel, citrus crème fraiche

Szechuan pepper squid, Asian noodle salad, mango couli, soy peanuts

Main

Herb crusted local caught fish, potato and thyme dauphines, citrus hollandaise, rocket leaves

Porchetta, garlic and herb rolled pork belly, potato puree, broccolini, mustard cream sauce, sweet fruit chutney

Cumin spiced lamb fillet, pumpkin gnocchi, baby carrots, wilted greens, tzatziki sauce, pistachios

Dessert

Sharing platter of petit fours, with cheese and house crackers

Mini lemon meringue tartlets

Double chocolate and hazelnut brownie

Caramel and almond profiteroles



BUFFET MENU \$48

Honey glazed ham with chutneys and mustards
Chargrilled chicken breast with mushroom chardonnay sauce

Baby potatoes with garlic and herb butter
Cauliflower, broccoli and carrot bake with cheese sauce and herb crust
Garden salad with tomatoes, cucumber sprouts, avocado dressing, herb vinaigrette
Penne & broccoli salad, roast capsicum, pesto and feta

Country apple crumble
Baby pavlovas
Served with whipped cream and couli