

MOTHERS DAY MENU

BREAKFAST

SALMON DELIGHT – Smoked salmon on slices of sourdough bread with smashed avocado, topped with rocket, cherry tomatoes and feta cheese, drizzled with lemon vinaigrette \$ 24
Add two perfectly poached eggs \$ 5

CREPE TRADITION –French crepe filled with double smoked ham, mozzarella cheese and chives covered with cheese sauce served with sautéed mushrooms \$ 22 Would you prefer smoked salmon instead of ham \$ 25

MARGA'S FAVOURITE – The return of our famous tomato, onion, basil and balsamic bruschetta on toasted Turkish bread, topped with rocket and poached eggs \$ 24

COUNTRY FAMOUS – Two of our signature corn and veggie fritters served with grilled tomato, homemade tomato and capsicum relish, guacamole and rocket \$ 21
Add bacon \$ 5

BIG MAMA BREAKFAST – Toasted sourdough bread, rashers of bacon, eggs as you like, hash brown, grilled tomato and your choice of haloumi or mushrooms \$ 22
Want it all? \$ 26

HEALTHY OMELETTE – An open omelette topped with house tomato salsa, sauteed mushrooms, diced tomato and mozzarella cheese served with toast \$ 22

IBERIAN BLISS – Slightly spicy sauce of red peppers, onions, fresh herbs and tomatoes, simmered 'till thick and used to nest Spanish chorizo, potato, ricotta cheese, bread pieces and eggs, cooked and served in a sizzling cast iron skillet \$ 26
Veg option: mushrooms instead of chorizo

MOUTH-WATERING PANCAKES – Blueberry and ricotta fluffy pancakes served with fresh banana, strawberries, whipped cream and maple syrup \$ 17
Add bacon \$ 5

LUNCH & DINNER

Three course meal \$ 55 pp

ENTREE to share for the table

Marinated mixed olives, Mushroom fondue, Arancini balls, Warm bread

MAINS to choose from:

LAMB roulade with roasted lemon potatoes, heirloom carrots and mint pesto

Baked garlic and lemon BARRAMUNDI fillet with olive, tomato and capers salsa serve with beer battered hot chips and fresh salad

Panko and herb-crumbed CHICKEN schnitzel served with creamy mashed potato and mushroom sauce

Crispy German PORK BELLY on a creamy mashed potato, homemade apple chutney and beetroot pumpkin and fetta salad

Topless big BURGER – Our majestic meat patty topped with melted cheese, sauteed mushrooms, bacon, lettuce, sliced tomato, a fried egg and bbq sauce served with beer battered hot chips

Butterfly FETTUCCHINE - the tasty blend of chicken and mushrooms, in a creamy porcini mushroom sauce finished with parmesan cheese

Cocktail of the sea FETTUCCHINE - Prawns, calamari, barramundi and cherry tomatoes cooked in our delicious mild spicy coconut seafood sauce finished with parmesan cheese

Cauliflower base PIZZA topped with homemade tomato and basil sauce, baby spinach, roasted pumpkin, cherry tomatoes and fetta cheese

DESSERTS to choose from:

Chef Sonia's signature Lemon Tart with berry coulis and cream

Our new creation - Dulce de leche crepe cake with vanilla ice cream

Sugar and cinnamon Belgian waffle with mixed berry compote and ice cream

Decadent French chocolate mousse with fresh strawberries and cream