

the Grove

Mothers Day Menu Sunday 9th May

\$45 per head for 2 course

\$60 per head for 3 course

A glass of Balgownie Estate wine will accompany your meal

Entrees

Caesar Salad with Tasmanian Smoked Salmon

Chargrilled Vegetable and Persian Fetta Stack with Tomato Concasse

Skewered Prawns on Jasmine Rice with a lightly curried Tikka Sauce

Pumpkin Soup with a swirl of Sour Cream and Chives

Mains

Baked Blue Eye Cod with Scallops and Bearnaise sauce, served on Silky Mashed Potato

Seared Lamb Tenderloin on Crisp Sundried Tomato and Olive Polenta, with a Pinot and Lamb Jus

Grilled High Country Pork Cutlet with a Honey Cider and Apple Glaze served with Roasted Sweet Potato

Roast Sirloin of Gippsland Beef, Valley Merlot and Mushroom Ragout, with garlic Roasted Parisienne Potatoes

ALL MAINS ACCOMPANIED WITH SEASONAL GREENS

Desserts

Self Saucing Chocolate Fondant, Cointreau Macerated Oranges and Thick Cream

Mixed Berry Panavotta, Almond Biscotti and Raspberry Puree

Warm Apple and Sultana Slice with Cinnamon Anglaise

Local Cheese Platter, Dried and Fresh Fruit, Crackers and Lavosh