

Mother's day

Sunday May 12



*Aperitif: "French provincial champagne cocktail" -
an orange flavoured brandy syrup with French Champagne and ice.*

FIRST COURSE

Smoked Salmon with a green coat.

Smoked salmon topped with a drizzle of sour cream and horseradish, topped with a fine mix of parsley, pistachio nuts, chives and spring onion. Served with a lettuce mimosa salad on the side.

or

French Country Terrine, with a spiced pear, some chutney and a little rocket and pickled red onion salad.

or

*Roasted Autumn Capsicum and Tomato soup,
topped with a quenelle of cheese mascarpone.*

MAIN COURSE

*Minute fillet steak with a red wine and herb sauce, (served medium to rare)
Accompanied by a bowl of French Fries and a little garden salad.*

or

*Chicken stuffed under the skin, braised in Cider
and served with a baked potato half and a rocket and apple salad.*

DESERT

*Home made Ice cream terrine, layers of raspberry, strawberry and white chocolate icecream,
served with a berry salad*

or

Mixed Autumn fruits with a Nut Crumble topping, served with a lemon cream.

or

Warm Chocolate Almond cake, served with cream

*Tea & Coffee not included
We are fully licensed or
BYO and an \$8 corkage fee per bottle.*

A
taste
FOR ALL SEASONS


Mother's day

Sunday May 12

Lunch



\$39 - 2 courses

\$49 - 3 courses

12pm-4pm

now taking bookings

Menu created by Beverley Sutherland Smith

A
taste
FOR ALL SEASONS


5/1121 High St. Armadale Ph: 9822 6483