



# Mother's Day 2016

*Sourced Daily from our organic kitchen gardens of Caversham House to our Award Winning Restaurant*

*In season for Mother's Day are Horseradish, Micro Herbs, Saffron, Pumpkin, Lime, Rocket, Parsley, Rosemary, Cherry tomatoes, Pomegranate, Edible Flowers, Tarragon*

*We aim to serve you our finest produce and ingredients which we have incorporated into Today's Menu*

*Freshly picked produce from the garden straight to your plate.*

*Buono Appetito,  
from the family of Caversham House*





# MENU

## AMUSE BOUCHE

*The Mother of Pearl's*

*Oyster with Grated Radish, Ponzu Sauce and Roe*

## ENTREE

*Earth and Sea*

*Smoked Saffron Prawns, Duck Breast served with Avocado  
and Tomato – Olive Salsa*

*Fennel and Micro Herb Salad with Grilled Lime Dressing*

*Horse Radish Shavings*

*Home Made Toasted Mini Brioche*

## MAIN

*Land and Garden*

*Ras el Hanout Spiced Australian Lamb Rump*

*Served with*

*Roasted Sweet Potato and Tomatoes with Pomegranate*

*Smoked Yoghurt and Pistachio Dukkah*

*or*

*Barramundi Fillet with Lemon Myrtle*

*Warm Vegetable Cous Cous*

*Parsley and Rocket Sauce*


## DESSERT

*Flowers and Pearls*

*Chocolate Fondant*

*Lemon- Lime and Orange Tart with Smoked Rosemary*

*Rose Water Parfait served with Berry Compote*





# CHILDREN'S CORNER

## MAIN

*Cheeseburger with chips and Salad*

## DESSERT

*Knickerbocker Glory*

*Layers of mixed fruit raspberry coulis, chocolate sauce,  
vanilla bean ice-cream and marshmallows*

