

Mother's Day 2018, Sunday May 13

Lunch from 11.30am. Dinner from 5pm



Sparkling on arrival

Entrée

Spring bay mussels in dashi juices, charred pickled cucumber, napa cabbage, shiitake, egg emulsion, ink tuile

Raw beef with chilli, garlic dressing, smoked avruga caviar, cultured cream, puffed forbidden rice, pickled daikon GF

Slow-poached hens egg, tempeh, rosti, eggplant caviar, parmesan V, DF option

Main

Slow-roasted maple pork neck, cauliflower puree, spiced fig and apple chutney, spatzle, swiss chard, parmesan crumb

Pan roasted rainbow trout, chermoula, dukkah, citrus aioli, salad of fennel, green olive and bitter leaves GF, DF

Butternut pumpkin risotto, verjuice soaked currents, crispy swiss chard, chestnut V, GF

Dessert

Chocolate fondant, wild rice marshmallow crispy, salted caramel ice cream

Earl gray poached bosc pear tart, caramelised white chocolate, chantilly

\$75 per head! Kid's menu \$25 Payable in advance. Fully licensed

www.thecooksgarden.com.au or 91445086

272 Bobbin Head Rd, North Turramurra

Kids

Battered fish and chips, lemon, leaf salad or

Kids cheeseburger and chips

Dessert

Vanilla bean ice cream with topping

Chocolate pudding, vanilla bean custard

