

# *Mother's Day 2018, Sunday May 13*

*Lunch from 11.30am. Dinner from 5pm*



*On arrival – French Sparkling*

## *Entrée*

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

*Raw beef with chilli, garlic dressing, smoked aoruga 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, spaetzle, 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*

*\$90 per head! Kid's menu \$30 Payable in advance. Fully licensed*

*[www.thecooksgarden.com.au](http://www.thecooksgarden.com.au) or 91445086*

*272 Bobbin Head Rd, North Turrumurra*

*Mother's Day Kid's menu  
(under 12's only \$30pk)*

*Main*

*Battered fish and chips, lemon, leaf salad or*

*Kids cheeseburger and chips*

*Dessert*

*Vanilla bean ice cream with topping*

*Chocolate pudding, vanilla bean custard*

