

MOTHER'S DAY 2019

SUNDAY MAY 12

LUNCH FROM 11.30AM. DINNER FROM 5PM

Sparkling on arrival

ENTRÉE

Sautéed scallops, orange & Kumera purée, salsa verde,
spicy prawn oil, fried eshallots GF

Peppered beef carpaccio, confit garlic cream, olives, baby capers,
Parmesan crisps, truffle oil GF, DF NO PARMESAN

Twice baked French onion soufflé, cheese gratin,
lemon balm & sourdough croutons v

MAIN

Slowly cooked Junee lamb rump, grilled asparagus, blistered
heirloom tomato, sauté kipfler potato, crispy kale, jus GF DF

Pan fried salmon fillet, dill citrus sauce, rocket salad with shaved fennel,
Spanish onion & fruit segments GF, DF NO SAUCE

Mixed mushrooms ravioli, creamy pesto sauce, fried enochi, Parmesan shavings v

DESSERT

Dark chocolate panna cotta, peanut honeycomb crumble, berry coulis GF

Orange & almond cake, vanilla citrus compote, chantilly cream DF NO CREAM

Cheese board, lavosh crackers, poached pear & muscatels GF BREAD AVAILABLE

KIDS

Battered fish & chips, lemon, leaf salad or

Kids cheeseburger & chips

DESSERT

Vanilla bean ice cream with topping or

Chocolate pudding, vanilla bean custard

\$80 per head / Kid's menu **\$25**

Bookings thecooksgarden.com.au or 9144 5086

Payable in advance. Fully licensed

LUNCH * DINNER
272 BOBBIN HEAD ROAD
NTH TURRAMURRA

THE
COOK'S
GARDEN
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DRINKS * FRIENDS
THECOOKSGARDEN.COM.AU
BOOKINGS 9144 5086



THX MUM

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