

Mothers Day Menu

ENTRÉE

Poisson Cru

kingfish crudo, prickly pear ponzu, cumquats, kiwi berries, blood orange GF, DF

Beetroot Tartare

fermented blackberries, macadamia pâté GF, VEG

Tarte Au Canard

confit duck, butternut pumpkin purée, pomegranate caviar

Lonsdale Tomato Terrine

tomato pommes soufflé, mascarpone, fig leaf oil GF

MAIN

Pumpkin & Mushroom Tiane

mushroom broth, chive flowers GF, VEG

Spatchcock Roulade

king oyster mushroom mousse, jus GF

Magret de Canard Fumé

smoked duck breast, beetroot puree, asparagus, charred shallots, port glaze GF

Salmon Mosaic

toasted leeks, persillade, lime emulsion, tuile GF, DF

DESSERT

Cinnamon Crème Cuite

spiced pumpkin compote, orange crisp GF, VEG

Meringues Francaise

tea-infused mascarpone, ganache, berries GF

Mille Feuille

Raspberry, lychee

Sélection de Fromage GFO

gf: gluten free gfo: gluten free option df: dairy free veg: vegan

Claribeaux

ON THE BELLARINE

