

Mothers Day Lunch @ the Lounge

Spoil Mum this Mothers Day and enjoy a relaxed and stress free Mothers Day Lunch at the Lounge Café / Restaurant. Let us do all the work while you and your family make the most of your time together.

Two Courses \$ 27.00 per head

Three Courses \$32.00 per head

Ph 60215880

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Spoil Mum this Mothers Day and enjoy a relaxed and stress free Mothers Day Lunch at the Lounge Café / Restaurant. Let them do all the work while you and your family make the most of your time together.

Two Courses \$ 25.00 per head

Three Courses \$30.00 per head

Tapas

Crusted Sichuan Beef – Cooked medium, carved & served with a ginger, soy & herb salad

Smoked Salmon Cakes – Infused with kaffir lime & lemon grass, lightly fried, served with wasabi & lime mayo

Thai Wonton Cups – Filled with confit Asian duck, coriander, julienne capsicum & shallots, drizzled with Asian dressing

Italian Bruschetta - Garlic cristini, topped with white bean puree, ribbon zucchini, balsamic glazed cherry tomatoes & bocconchini, drizzled with balsamic reduction

Rustic Chicken - Slowly cooked with paprika, mushroom, potatoes, leek, pancetta & herbs with a touch of cream



www.theloungecafe.com.au

Mains

Smoked Cod – Coated with orange zest, placed on white bean puree, topped with cherry truss tomatoes & basil pesto

Lamb Rump – Placed on asparagus, camembert, sage, butternut pumpkin risotto, finished with balsamic reduction

Mediterranean Stuffed Field Mushroom – Served on capsicum couli & parmesan polenta wedge

Duck Risotto – Tossed with broccolini, shallots, pumpkin, semi-dried tomatoes, finished with basil

Prosciutto Wrapped Chicken Breast – Placed on baby veggies, napped with thyme brandy sauce

Dessert

Tiramisu Trifle - Tia Maria Soaked savoiade sponge biscuits, layered with espresso infused mascarpone & cream, topped with local strawberries & shaved chocolate

Apple, Blueberry Crumble – Topped with cinnamon, oat crumble, finished with vanilla bean cream & cinnamon dusting

Chocolate Meringue – Topped with mixed wild berries, toasted almonds & vanilla cream, drizzled with raspberry couli

