

Mother's Day Lunch 2010

Entree

Lamb Shank & Barley Soup - Hearty winter broth with tomato & rosemary

Coconut Prawns - Whole prawns coated in coconut crust with zesty lime aioli

Caramelized Leek Tart - Pine nuts, goats cheese & beetroot relish

Mains

Vegetable Lasagne - Layered with mushrooms, zucchini, eggplant sweet potato & topped with béchamel sauce

Grilled Market Fish - With white bean puree, tomato, eggplant & caper berry salsa

Stuffed Beef Fillet - Pocketed with spinach, green onion & herbs placed on pommes gallette with beetroot glaze

Chicken Breast - Placed on gingered sweet potato puree & asparagus top with ginger, lime & coriander infused coconut sauce

Dessert

Sticky Date Pudding - Butter Scotch sauce & almond praline with vanilla ice-cream

Chai Panna Cotta - Served with double cream & lime syrup