ELFORD

MOTHER'S

SET MENU \$65PP

ENTREE

SHARED

Semi Sun-dried Tomato Arancini, Basil Mayo, Parmesan v gf Crispy Chilli Prawns, Bean Shoots, Snow Peas, Pickled Ginger, Coriander, Mint, Peanuts Pulled Berkshire Pork Tostada, Pico De Gallo, Aji Verde, Kikones gf

MAIN

CHOICE OF

Herb & Ricotta Gnocchi, Bacon, Broccoli, Spinach, Leek Cream, Smoked Almonds vo gfo Crispy Skin Barramundi, Corn Puree, Tomato Salsa, Avocado gf df Lilydale Free Range Chicken Breast, Baby Carrots, Royal Blue Potatoes, Truffle Green Beans gf

DESSERT

SHARED

Carrot Cake, Raspberry Buttercream, Chocolate Mousse, Hazelnut Praline

ELFORD

MOTHER'S

OPTIONAL BEVERAGE PAIRING \$35PP

ENTREE

2022 ROSÉ Castelli Estate Mount Barker, WA

Very pale pink salmon in colour with a slight copper tinge. Lifted red fruits with mandarin and some savoury notes on the nose. Light in body, crisp and fresh with a hint of texture from the oak.

MAIN

2021 CHARDONNAY Castelli Estate Pemberton, WA

Generous aromatics of white peach, citrus and nougat with gunflint nuances. Interwoven oak provides lifted nutty and spicy tones. Its structure is typical of the region: a balance of rich flavour with an intensely textural, taut mid palate, fine acidity and exceptional length.

DESSERT

MAMACITA

Ketel One Vodka, Liqueur Verdelho, Clear Cream, Maple, Pineapple, Espresso