

BOOKINGS: (02) 4991 3700

ROYAL OAK HOTEL



Mother's Day Menu

\$50 Two Course

\$65 Three Course

Includes a glass of Royal Oak Sparkling Chardonnay NV

Entrées

Pan Seared Canadian Sea Scallops

Creamed corn fregola, Diamond clams, dill and basil

Four Cheese Tortellini (v)

Ricotta, pecorino, aged cheddar, parmesan with spinach and walnut pesto

Mandagery Creek Venison (gf)

Date labna, blueberry jus, peanut crumble

Sticky Balsamic and Honeycup Glazed Pork Belly (gf)

With smoked corn and cucumber salad

Mains

Jerusalem Artichoke Risotto (v)

63°C soft poached egg, asparagus and black garlic

Crispy Skin North Queensland Barramundi (gf)

Roasted cauliflower and hazelnut salad with cinnamon and allspice vinaigrette

Chargrilled Swordfish Loin

Mediterranean vegetables, chick peas and tomato salsa

Grimaud Duck Breast and Confit Leg (gf)

Star anise glaze, carrot purée, black caviar lentils, marmalade, duck jus

Grass Fed Beef Tenderloin from Wingham

Wilted spinach, potato fondant, parsley and pine nut picada,
roasted Dutch carrots and truffle salsa jus

Sides (extra)

Shoestring Fries, with sweet chilli salt (optional) - \$6

Blanched Green Beans, Danish fetta, pumpkin and sunflower seed crumb - \$8

Roasted Pumpkin Wedges, with lemon and herb crumbs - \$8

Tomato Salad with Eschalot, parsley, watercress, pangritata, and sherry vinegar - \$8

Dessert or Cheese

Sticky Date Pudding

With butterscotch, ginger and rum

Chocolate Coffee Macaron

With crème fraîche coffee cremeux and walnut praline

White Chocolate Cheesecake (gf)

With blueberry, pistachio and violet

Cheese Selection

A Selection of Three Cheeses

Served with House-made walnut bread, crackers and accompaniments

PLEASE ASK THE WAIT STAFF ABOUT OUR SELECTION OF GOURMET COFFEES AND TEAS

(v) = Vegetarian; (gf) = Gluten Free