

ALIDA

AT PENNY ROYAL

MOTHER'S DAY MENU

3 course menu for \$80pp with a free glass of bubbles for mum!

CHOICE OF:

Entrée

BBQ octopus, pear salsa, miso hummus, sweet paprika butter, pickled radish GF

Yellowtail kingfish sashimi, mandarin Nham Jim, pickled fennel, toasted quinoa GF

Grilled pork belly, gochujang glaze, celeriac puree, pickled green apple, pepitas GF

Za'atar roasted cauliflower, whipped fetta, pickled mustard seeds & shallots GF

Main

Slow cooked lamb shoulder, burnt eggplant, salsa Verde, Asian tabbouleh, dukkha GF

Butternut squash gnocchi, creamed pumpkin, B&T mushroom, spinach, sun dried tomato GF

Panko crumbed pork cutlet, celeriac and apple remoulade, wasabi mayo, capers flowers

Poached Blue eye trevalla, clams, kombu beurre blanc, zucchini ribbon, asparagus, wakame GF

Dessert

Warm banana pudding and brûlée, butterscotch sauce, cocoa crumble, toffee ice cream GF

Thai tea crème brûlée, honeycomb, raspberries sorbet GF

Coconut tapioca pudding, black sticky rice, seasonal fruits, mango gelato GF

Supplements

Fresh local Tasmanian oysters:

1/2 Doz Doz

Natural, Red Nham Jim, Yuzu vinaigrette, Gin and tonic granita or Mix

\$27 \$50

SIDES \$12

Charred gem lettuce, pistachio cream, bacon crumbed

Roasted honey Dutch carrot, whipped fetta, pine nut

Flaky roti, Vegemite curry dip

Steamed Asian greens, oyster sauce, garlic crisp

Chips, garlic aioli

