

# MOTHERS' DAY

Sunday 12 May 2024

## BREAD

Our house made organic mountain pepper leaf focaccia served with whipped butter and smoked salt  
Gluten is not included in these dishes [GF], however, we do not have separate equipment or kitchens for preparation or service. For more information, please refer to our allergy policy at the bottom of our [la carte menu](#) on our website

## Entrée [Choice of]

Eucalyptus Smoked Pumpkin [GF][VEG]  
Salsa Verde, fried saltbush, wattle seed chèvre

Prawn and Avocado  
Puffed black rice, edamame, pickled ginger, kombu mayo sesame dressing

Cider Braised Pork Belly [GF]  
Red cabbage slaw, sweet potato puree, bush tomato balsamic drizzle

## Main Course [Choice of]

Cone Bay Barramundi [GF][DF]  
Beetroot, quinoa, pickled radish salad and native lime aioli

Braised Beef Cheek  
Roast shallots, parsnip purée, charred broccolini and pepper berry jus

Pepper Leaf Gnocchi  
King brown mushroom, tomato, spinach parmesan & warrigal pesto [V]

Pan-Seared Duck Breast [GF]  
With slow braised red cabbage orange caramel, blood lime marmalade

House salad with pepper leaf dressing served with all main courses

## Dessert [Choice of]

Chocolate Mousse  
Macadamia crumb, espresso poached pears, granola

Panna Cotta  
Lemon myrtle panna cotta with black sesame meringue and strawberries

PRICES: Adults \$95.00 per person food only - Children's Menu Available [under 12yrs] \$50.00  
12.00 NOON – 3.00PM

Reservations can only be made by telephone [+61 8 8211 8555](tel:+61882118555)

Deposit of \$20pp required when booking – Deposits are not refundable

Menu may be subject to review according to market availability

The Red Ochre Barrel + Grill

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