

# FLAME

## MOTHER'S DAY 2024

SITTINGS FROM 12:00PM

ADULTS: \$125<sup>M</sup>

CHILDREN: \$30<sup>M</sup>

*Glass of Veuve D'Argent NV on arrival*

### ENTRÉE

*Your choice of*

#### **BURRATA CHEESE**

Eggplant caviar, sundried tomato salad, black olive & micro basil

#### **OYSTERS**

Six natural Pacific oysters, two sauces - oriental drizzle & shallot vinegar

#### **PRAWN & LOBSTER RISOTTO**

Vialone nano rice, tomato, seafood bisque & fried basil leaves

### MAIN COURSE

*Your choice of*

#### **POACHED & GRILLED CHICKEN BREAST**

Sicilian caponata, dry garlic and lemon pangratto & smoked paprika oil

#### **PROSCUITTO WRAPPED BEEF EYE FILLET**

Potato fondant, mushroom puree, greens & rosemary jus

#### **BARRAMUNDI FILLET**

Salt and pepper prawns, sweet potato and ginger mash, sweet chilli and coconut aioli & steamed snow peas

### DESSERT

*Your choice of*

#### **MANGO & RASPBERRY PAVLOVA**

Whipped mango cream, mango sorbet, freeze dried raspberries & chocolate shavings

#### **SALTED CARAMEL MOUSSE**

Honeycomb, hazelnut crumb & vanilla mascarpone

#### **CHEESE**

Chefs' selection, grapes, muscatels & quince paste

#### **COFFEE OR TEA**

*Vegetarian menu available upon request*