



A TASTE OF THE TERRITORY

MOTHER'S DAY

M E N U

This shared dining experience showcases the very best of local produce and seasonal flavours, thoughtfully crafted into a series of dishes made to be enjoyed together. It's a moment to slow down, indulge, and celebrate Mum with good food, great company, and a touch of something special.

FRESH BAKED FOCACCIA
with house made Lemon Butter

KANGAROO CARPACCIO
Tropical Monsoon Gin, Macadamia, Davidson Plum

PERSIMMON PURI SPHERE
filled with Persimmon and Crème fraîche

NT CROCODILE DUMPLINGS
with Szechuan Numbing Sauce, Davidson Plum

CHICKEN KARAAGE
Sweet Chilli Sauce, Lemongrass and Ginger

LOCAL WATERMELON SALAD
Feta Cheese, Mint and Sesame Vinaigrette

GRILLED PICANHA RUMP CAP
served with a rich Native Pepperberry Jus

HUMPTY DOO BARRAMUNDI
Saffron Rice and Coconut Sauce

BERRY SPRINGS SNAKE BEANS
Chargrilled and finished with Toasted Walnuts

GREEN ANT PAVLOVA
*Chantilly Crème, NT Mango
and Native Green Ants*

THANK YOU, MUM
today and every day

