

Mother's

DAY BREAKFAST SPECIALS

8AM - 10.30AM | 10TH MAY

HALLOUMI & EGG ROLL	M/V 21/23
Fried egg, grilled halloumi, parsley and spinach pesto, wilted rocket and aioli on a brioche roll GF	
GREEN BOWL BIG BREAKY	21/23
Quinoa, avocado, sautéed mushrooms, boiled egg, broccoli, green peas and cucumber with honey, mustard and lemon dressing GF, V, DF	
STRAWBERRIES & CREAM CRÊPES	19/21
Macerated strawberries, double cream, strawberry coulis, toasted pistachios and fresh mint V	
EGGS ROYALE	24/26
Poached eggs, sautéed spinach, beetroot-cured salmon, dill hollandaise and shaved fennel, toasted sourdough GF	
WILD MUSHROOM CROQUE MADAME	19/21
Sautéed wild mushrooms, ham and Gruyère on sourdough with miso-infused béchamel, topped with a fried egg, toasted sesame seeds and chives V	
MUM'S SUPER GRANOLA BOWL	19/21
Fresh berries, kiwi fruit, banana, granola and açai, topped with toasted coconut and honey V	

CHILDREN'S BREAKFAST

BACON & EGG ROLL	13/15
Fried egg, grilled bacon and tomato sauce served on a soft bun	
SCRAMBLED EGGS	13/15
Creamy scrambled eggs, bacon and toast	
CRÊPES	13/15
Soft warm crêpes, Nutella spread, strawberries and ice cream	



Mother's DAY

LUNCH & DINNER SPECIALS 10TH MAY

SEARED DORY FILLET

M/V
36/39

Cannellini bean purée, Puy lentil ragout, endive and caper & parsley salsa **GF**

SQUID & GREEN PEA RISOTTO

29/32

Carnaroli rice with green peas and asparagus, topped with shaved sautéed lemon squid and Parmesan **GF**

FIVE-SPICE DUCK BREAST

35/38

Charred braised endive, Savoy cabbage, pommes boulangère and balsamic jus **GF**

BAKED LEMON SOLE

31/34

Cauliflower purée, sautéed garlic beans, blood orange beurre noisette, toasted hazelnut and herb crumb **GF**

Book via website: www.pittwaterrsl.com.au