Dee Why Beach
Mother’s Day Breakfast 2019

**Adults $28.5**

*Inclusive of a standard coffee or tea*

**Children (Under 12) $18.5**

*Inclusive of a juice*

**Breakfast inclusive of a standard coffee or tea**

- Grande with 2 eggs, grilled bacon, 2 Italian sausages, sautéed mushrooms, sourdough
- Stella Stack with Italian sausages, eggs scrambled with prosciutto & toasted ciabatta with hollandaise
- Crushed avocado, marinated fetta, heirloom tomatoes, moscato glaze on toasted rye
- Gluten free bircher muesli with fresh berries, coconut yoghurt, persimmon, figs, grapes, grapefruit, honey GF DF
- Eggs Benedict
  - 2 poached eggs topped with hollandaise on toasted ciabatta with your choice of:
    - Sautéed Spinach, Grilled ham, Bacon or Smoked Salmon
- 3 Egg French style omelette, Qld blue swimmer crab meat, tomato, fresh spinach, toasted sourdough
- 2 stack vanilla pancakes, poached berries, gelato, Canadian maple syrup

**Children’s breakfast with juice (under 12 years only)**

- 1 stack vanilla pancakes, poached berries, gelato, Canadian maple syrup
- Bacon & Eggs, sausage & toast

**Additional Items**

- Sautéed mushrooms 3.8
- Hash browns (2) 3.8
- Baked beans 3.8
- Avocado 4.5
- Italian sausages (2) 4.5
- Bacon 4.5
- Smoked salmon 5.5

**Hot Beverages** (Soy & Almond $0.60)

- Espresso 3.5
- Macchiato 3.5
- Cappuccino  Flat White  Long black  Cafe latte  Mocha  Hot Chocolate  Chai latte 4 Mugs 5

**Pot of loose leaf tea**

- Earl Grey  English Breakfast  Peppermint  Chamomile  Lemongrass  Jasmine Green  Chai

10% surcharge applies Sundays & Public holidays
Dee Why Beach

Mother’s Day Lunch 2019

2 Courses 69 pp
Add dessert $10

Complimentary Glass of Sparkling for mum on arrival

Children (under 12) 29.9
Meal, soft drink & dessert

Entree
Fresh shucked oysters, white balsamic & shallot dressing GF
Tasmanian salmon carpaccio, pomegranate, baby beetroot, horseradish mascarpone, verjus, evoo GF
Wagyu Bresaola air-dried beef, with buffalo mozzarella, rocket, sundried tomato, vincotto GF
Lightly battered South Coast forest pine mushrooms, truffled aioli, kale, chilli flakes V
Oven baked black Genoa Figs, wrapped in prosciutto di Parma, with a gorgonzola sauce GF

Main Course
Squid ink spaghetti, blue swimmer crab meat, champagne lobster, roasted cherry tomato, chilli
Pan grilled Cone Bay WA Barramundi, cauliflower florettes, olives, sundried tomato, capers, parsley salsa GF
Pan roasted agro dolce chicken, marinated with honey & lemon, finished with truffle paste on sautéed cauliflower, broccoli & sweet potato GF
Pan baked Long River pork cutlet stuffed with porcini mushrooms, wrapped in prosciutto on roasted rosemary potato, kumera, truffle jus GF
Wagyu beef cheeks (Rangers Valley NSW) 10 hours slow cooked, parsnip puree, prosciutto wrapped green beans GF

Dessert
Tiramisu Marsala & espresso soaked sponge finger biscuit layered with mascarpone cream
Strawberry daiquiri & vanilla bean panna cotta, hazelnut cream filled meringue biscuit GF (on request)
Salted caramel & chocolate tartlet, French vanilla gelato
Vanilla macaroon layered with mixed berry & mango sorbet, raspberry coulis, roasted pumpkin & sesame seed GF

Children’s Menu
includes soft drink, chocolate fudge cake with gelato
Grilled chicken & Chips
Chicken schnitzel & Chips
Battered Fish & Chips
Calamari & Chips
Spaghetti Bolognese
Penne Napoletana
Vegetables can be substituted for chips

GF Gluten free / V Vegetarian
Menu subject to change due to seasonal influences Prices inclusive of 10% gst
BYO wine not available - Cakeage 3.5 pp - 10% Surcharge applies Sundays & Public holidays
Dee Why Beach

Mother’s Day Dinner 2019

Children (under 12) 19.9
Meal, soft drink & dessert

Entree
Fresh shucked oysters, white balsamic & shallot dressing 21 GF
Tasmanian salmon carpaccio, pomegranate, beetroot, horseradish mascarpone, verjus, evoo 19.9 GF
Wagyu Bresaola air-dried beef, buffalo mozzarella, rocket, sundried tomato, vincotto 21.9 GF
Lightly battered South Coast forest pine mushrooms, truffled aioli, kale, chilli flakes 18 V
Oven baked black Genoa Figs, wrapped in prosciutto di Parma, with a gorgonzola sauce 19 GF

Main Course
Squid ink spaghetti, blue swimmer crab meat, champagne lobster, roasted cherry tomato, chilli 35
Pan grilled Cone Bay WA Barramundi, cauliflower florettes, olives, sundried tomato, capers, parsley salsa 36 GF
Pan roasted agro dolce chicken, marinated with honey & lemon, finished with truffle paste on sautéed cauliflower, broccoli & sweet potato 31.9GF
Pan baked Long River pork cutlet stuffed with porcini mushrooms, wrapped in prosciutto on roasted rosemary potato, kumera, truffle jus 35 GF
Wagyu beef cheeks (Rangers Valley NSW) 10 hour slow cooked, parsnip puree, prosciutto wrapped green beans 39.9 GF

Dessert 15
Tiramisu Marsala & espresso soaked sponge finger biscuit layered with mascarpone cream
Strawberry daiquiri & vanilla bean panna cotta, hazelnut cream filled meringue biscuit GF (on request)
Salted caramel & chocolate tartlet, French vanilla gelato
Vanilla macaroon layered with mixed berry & mango sorbet, raspberry coulis, roasted pumpkin & sesame seed GF

Children’s Menu
includes soft drink, chocolate fudge cake with gelato
Grilled chicken & Chips
Chicken schnitzel & Chips
Battered Fish & Chips
Calamari & Chips
Spaghetti Bolognaise
Penne Napoletana
Vegetables can be substituted for chips

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