



**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
& basil on 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 Café 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 Bolognese

Penne Napoletana

Vegetables can be substituted for chips

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