



Dee Why Beach

Mother's Day Lunch & Dinner 2022

3 Courses \$89pp

Children (under 12) 29.9

Meal, soft drink & dessert

Warm Ciabatta Loaf with extra virgin olive oil

Entree

Fresh shucked oysters, white balsamic & shallot dressing GF

Flour dusted QLD calamari, tartare, fresh Lemon GFA

Prosciutto wrapped scallops, cauliflower puree, Italian dressing GF

Conchiglie stuffed with pumpkin, ricotta & mozzarella, tomato sugo, grated parmigiano V

Melenzane, layered eggplant, mozzarella, basil & sugo GF V

Main Course

Squid Ink Spaghetti, blue swimmer crab meat, king prawns, roasted cherry tomato, zucchini, grated bottarga

Pan grilled Cone Bay WA Barramundi, cauliflower florets, pea & potato mash, caper & semi-dried tomato dressing GF

Pan roasted agro dolce chicken, roasted chat potatoes, olives & Spanish onion GF

Grass fed eye fillet (approx. 200g), potato mash, baby broccolini, truffle jus GF

Veal scallopini, pan seared with prosciutto, cherry tomatoes, garlic & white wine, green beans & potato mash GF

Dessert

Vanilla bean panna cotta, mixed berry compote, raspberry sorbet GF

Flourless chocolate & walnut brownie, French vanilla gelato GF

Espresso crème brulee, almond biscotti (GF on request)

Flourless pineapple & lime slice, lemon sorbet GF

Children's Menu

Includes soft drink, & chocolate walnut brownie

Chicken schnitzel & Chips

Crumbed Fish & Chips

Calamari & Chips

Spaghetti Bolognese

Penne Napolitana

V Vegetarian GF Gluten Free GFA Gluten Free Available

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

All card transactions incur 1.5% surcharge