



Dee Why Beach

MOTHER'S DAY LUNCH 2024

3 Courses 89pp

ENTREE

Fresh shucked Sydney Rock oysters, white balsamic & shallot dressing GF

Tasmanian salmon carpaccio, capers, semi-dried tomatoes, apple cider vinaigrette GF

Melanzane parmigiana, layered eggplant, tomato sugo, basil, mozzarella & parmigiano GF V

QLD Balmain bugs, sauteed with a tomato chili sauce

Frito misto, crumbed prawns, calamari & scallops, tartare sauce

MAIN COURSE

Squid Ink Spaghetti, blue swimmer crab meat, king prawns, sugo, bottarga

Pan grilled Cone Bay WA Barramundi, cauliflower puree, sauteed broccolini, Italian dressing GF

Grass fed eye fillet (approx. 200g), potato mash, prosciutto wrapped green beans, red wine jus GF

Pistachio & herb crumbed lamb cutlets, semi-dried tomato & cranberry stuffing, roasted vegetable GF

Slow cooked duck Maryland, balsamic, orange & grape crust, roasted beans GF

DESSERT

House made orange, chocolate & ricotta tartlet

Espresso crème brulee, almond biscotti (GFA)

Vanilla bean panna cotta, raspberry sorbet, caramel popcorn GF

Warm apple tartlet, raspberry coulis, French vanilla gelato

CHILDREN'S MENU 35

Includes soft drink, & dessert

Chicken schnitzel & Chips | Crumbed Fish & Chips | Calamari & Chips

Spaghetti Bolognese | Penne Napolitana

V Vegetarian GF Gluten Free GFA Gluten Free Available
Prices inclusive of 10% gst, 10% Surcharge applies Sundays
All card transactions incur 1.5% surcharge



Dee Why Beach

MOTHER'S DAY DINNER 2024

ENTREE

Fresh shucked Sydney Rock oysters, white balsamic & shallot dressing GF 26

Tasmanian salmon carpaccio, capers, semi-dried tomatoes, cider vinaigrette GF 23.9

Melanzane parmigiana, layered eggplant, tomato sugo, basil, mozzarella & parmigiano GF V 24.9

QLD Balmain bugs, sauteed with a tomato chili sauce 26.9

Frito misto, crumbed prawns, calamari & scallops, tartare sauce 26.9

MAIN COURSE

Squid Ink Spaghetti, blue swimmer crab meat, king prawns, sugo, bottarga 38.9

Pan grilled Cone Bay WA Barramundi, cauliflower puree, sauteed broccolini, Italian dressing GF 40.9

Grass fed eye fillet (approx. 200g), potato mash, prosciutto wrapped green beans, red wine jus GF 49.9

Pistachio & herb crumbed lamb cutlets, semi-dried tomato & cranberry stuffing, roasted vegetable GF 49.9

Slow cooked duck Maryland, balsamic, orange & grape crust, roasted beans GF 39.9

DESSERT

House made orange, chocolate & ricotta tartlet 16

Espresso crème brulee, almond biscotti (GFA) 16

Vanilla bean panna cotta, raspberry sorbet, caramel popcorn GF 16

Warm apple tartlet, raspberry coulis, French vanilla gelato 16

CHILDREN'S MENU 35

Includes soft drink, & dessert

Chicken schnitzel & Chips | Crumbed Fish & Chips | Calamari & Chips

Spaghetti Bolognese | Penne Napolitana

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