



MEAT MARKET
SOUTH WHARF

MOTHER'S DAY MENU

**COMPLIMENTARY GLASS OF NV MUMM PETIT CORDON FOR EACH MUM
ON ARRIVAL**

TWO COURSES, shared entree and choice of main \$54 per person

THREE COURSES, shared entree, choice of main and dessert \$68 per person

ENTRÉE

Shared SEAFOOD PLATE for the table Barilla Bay oysters, tempura prawns, salt and pepper calamari, smoked Tasmanian salmon, premium house made Marie Rose | gf

MAIN COURSE

Crispy skinned Tasmanian OCEAN TROUT green pea purée, braised barley, mint and almond salsa | gf

Pinot Noir braised BEEF CHEEK swede puree, sweet potato crisps | gf

Pan fried "Aphrodite" HALOUMI chargrilled zucchini, roasted red peppers, eggplant, herbs, charred lemon | v | gf

DESSERT

"Love you Mum" Belgium Dark Chocolate Fondant

Strawberry and anise compote and vanilla bean ice cream | v

v - vegetarian, gf - gluten free, vgo - vegan option available,
gfo - gluten free option available