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**PUBLIC  
DINING ROOM**  
BALMORAL · SYDNEY  
—

*Mother's Day 2017*

*Entrée*

HIRAMASA KINGFISH CRUDO, CULTURED CREAM, PERSIMMON, CRISP SEAWEED, BLACK SESAME DRESSING

—  
CORNFED CHICKEN LIVER PARFAIT, PAIN D'ÉPICES, HAZELNUT GRANOLA, HOUSE LAVOSH

—  
QUEENSLAND PRAWN RAVIOLI, ORGANIC RADISH, SHELLFISH & LEMONGRASS DRESSING

—  
HOLY GOAT LA LUNA, CONFIT TOMATO, PEAS, YELLOW SQUASH, KALAMATA OLIVE CROÛTES

*Main*

HOLMBRAE CHICKEN BREAST, CHARRED CORN, QUINOA, ROAST CHICKEN SKIN, JAMON BREAD SAUCE

—  
ROAST MARKET FISH, KINKAWOOKA MUSSELS, FREGOLA, JAP TURNIPS, CHINESE CABBAGE, BONITO EMULSION

—  
O'CONNOR'S EYE FILLET, BRAISED OXTAIL, CULTURED BARLEY, GARLIC CREAM, PICKLED RADICCHIO

—  
POLENTA PANISSE, BLACK CABBAGE, OAK GROWN SHITAKE, ASPARAGUS, PEAS, ONION SOUBISE

—  
BEEF SHORT RIB FOR TWO  
SWEET POTATO, CHARRED BROCCOLINI, ROASTED CIPPOLINI ONION, LOLLO ROSSO

*Sides To Share*

POMME PURÉE  
DARLING MILLS SALAD, RADISH, LEMON VINAIGRETTE

*Dessert*

PEANUT PARFAIT, SALTED CARAMEL, VALRHONA CHOCOLATE MOUSSE, PEANUT ICE CREAM, RICE BUBBLE CRISPIES

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PASSIONFRUIT, LEMON & CHERRY SORBET, SEASONAL FRESH FRUIT

—  
WILL STUDD FARMHOUSE CHEDDAR & BRILLAT SAVARIN, FRESH PEAR, DRIED MUSCAT GRAPES, QUINCE PASTE, FIG JAM HOUSEMADE  
LAVOSH

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VALRHONA CHOCOLATE MOUSSE, FEUILLANTINE, PINEAPPLE CONFIT, PINEAPPLE SORBET