



## MOTHER'S DAY LUNCH - SUNDAY 11th MAY, 2025

SHARE STYLE MENU

Olive oil roll, macadamia nut butter, brook trout roe Halcyon's rock oyster kilpatrick Grilled Australian Bay Lobster tail, Ruby Creek mushrooms



Local line caught fish, fish bone butter Coal-roasted duck breast, fingerlime, black pepper New season citrus & heirloom lettuce Jumping Red Ant Farm's poblano pepper, sweet potato



Capricorn goat Brie, smoked sapphire grape Feijoa and strawberry galette, yuzu ice cream

Executive Chef, Andrew Milford



Music curated by DJ Niki Dé Saint for Halcyon House

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 1.25%. Please note a 10% surcharge applies on weekends and 15% on public holidays.