

Mothers Day @ CUSTOMS HOUSE

High Tea Menu

On Arrival

*A glass of bubbly~ *Sparkling or *Veuve Clicquot
For the men a glass of *draught beer*

Delicious Savouries

*Arancini balls
Pan fried prawns
Crispy calamari
Chicken tenders*

Assorted Gourmet Finger Sandwiches

*Smoked Salmon, goat's cheese and capers
Cucumber, tomato and cheese
Ham and cheese
Cheese scones*

Assorted Sweets

*Flourless orange cake
Cup Cakes
House made macaroons
Blueberry and pear tart*

Teas & Coffee

*With your choice of endless Tea,
English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green
Coffee, Hot Chocolate or Chai*

*Sparkling High Tea \$69 per person
Veuve Clicquot High Tea \$79 per person
Children under 14 \$49, Under 3 free*

Four Course Choice Menu - \$89pp

Entree

Taste of the Sea

Spiced carrot, black pudding, scallop, thyme infused mussel

Prociutto Crumbed Scallops

on cauliflower puree finished with a Nashi Pear salad & a spiced apple cider glaze (gf)

Twice Cooked Pork Belly

Served on cauliflower puree with coffee crumb, candy apple & chocolate sauce (o.gf)

Main

Crispy Skin On Salmon

warm kipfler roquette salad, finished with salsa verde & topped with deep fried leek

Chicken Ballentine

Tender breast filled with cream cheese, sundried tomato, spinach & lemon, served on a pea, roast capsicum, spinach risotto with a light chilli capsicum emulsion topped with sweet potato crisps (gf)

300 gm Tarravalley Scotch Fillet

French beans, dutch carrots, jenger potato stack, peppercorn sauce

Dessert

Sticky Date Pudding

served with caramel sauce & house made ice cream

Pana cotta

With a twist

Cheese

Chefs cheese and condiments to finish