MOTHER'S DAY
Celebration at The Alcove

SUNDAY, 11 MAY 2025 | LUNCH 12–3:30pm

MENU

THREE-COURSE LUNCH $90pp
Wine Pairing – Add $48pp

On the table

Selection of artisan breads and sourdough

Red gum honey whipped butter

NV Chandon Brut, Yarra Valley, Victoria

Entrée

Pulled Wagyu Beef Roll
BBQ hispi cabbage, yeasted cauliflower pure, smoked maple tiger milk | gf | df

Shark Bay Miso Cured Scallops
watermelon radish, pickled beach banana, Geraldton wax dressing, buttermilk and tangerine snow | gf | nf

(Vegetarian option on request)

Coal Roasted Eggplant
miso and honey, smoked yoghurt, mint and coriander salad and foraged flowers | gf | v | vgo

2022 The Winery of Good Hope Chenin Blanc, Stellenbosch, South Africa

Main

Futari Wagyu Steak
yellow oyster mushrooms, white onion, 12hr potato, Manjimup truffle butter | gf | nf

Crispy Skin Tasmanian Salmon
roast wild garlic and parsley puree, Jerusalem artichoke terrine, warm aioli espuma | gf | nf

(Vegetarian option on request)

Tandoori Butternut Squash
roast sage & cumin butter, goats curd & poppadum crumble | v

2019 West Cape Howe Windy Hill Shiraz Tempranillo, Margaret River, WA (for beef)

2023 Amelia Park Semillon Sauvignon Blanc, Margaret River, WA (for fish and vegetarian option)

Palate cleanser

Watermelon and gin sorbet, grapefruit emulsion

Dessert

Crisp Coconut Meringue
strawberry gel, lemon curd whipped vanilla and mascarpone cream

2021 Alasia Moscato d'Asti DOCG, Piedmont, Italy

Children aged 12 & under can order from the kids' menu. All menu items are nut free* unless specified

Dietary requirements key: (GF) gluten-free* (NF) nut-free* (V) suitable for vegetarians (VGN) vegan (DF) dairy free

*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.