

**Mother's Day**  
**in the MYC Member's Bar Area Only**  
**(at lunch due to private function in Harbour View Room)**

Entrée: *choice*

**seafood ice plate, 28**

duo of oysters, Crystal Bay Prawn, sashimi, marinated octopus & steamed goolwa pippies, soy, wasabi & ginger

**green tea salt crispy squid, 15**

yuzu mayo, coriander & spring onions

**grilled fig salad, 17**

wild rocket, fetta, smoked almonds & balsamic glaze

**mornington mussels, 21**

marinières (*white wine, garlic parsley butter, celery, leek, bay leaf*) with baker boys ficelle

Main Course: *choice*

**king salmon fillet, NZ waters, 31**

salad of green mango, papaya, radish & steamed garlic butter pippies

**lamb shoulder, 34**

free range riverina, slow cooked overnight on the bone with asian flavours, roasted rosemary chats & green beans

**whole baby schnapper, M.P.**

filleted & crispy fried, with a salad of green mango, papaya, radish & steamed garlic butter

**house made beetroot & ricotta agnolotti, 30**

burnt sage butter, crushed walnuts

Dessert: *choice*

**callebaut chocolate silk tart, 14**

fresh raspberries & raspberry sorbet

**coconut & tonka bean panna cotta, 13**

poached fruit & pistachio nuts

**profiteroles, 14**

creme di latte, hot callebaut chocolate

*\* menu subject to availability*

**Children's Menu**

**Entrée,**

penne tomato napoli 12

crispy squid, aioli 14

**Main:**

fish fillet, battered, chats & salad 15

roast lamb, vegetable & chat potatoes 15

**Dessert:**

ice cream burger, hot chocolate sauce 4