



Mother's Day Shared Lunch

Sunday 12 May from 12.30pm

Sourdough loaves with cultured butter

SHARED PLATTERS

Grass fed beef rump cap, roasted beetroot, horseradish, rocket leaves
Roasted organic chicken breast, heirloom carrots, caramelized yoghurt, pomegranate

Vegetarian option (must be pre ordered)

Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions, endive salad

SALADS

Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano,
fried sage

Fresh ox heart tomato, sweet and sour onions, basil, croutons, anchovy and caperberries

DESSERT PLATTERS

Portuguese custard tart

Raspberry & coconut wagon wheel

Dark chocolate & mandarin tart

KIDS MENU

Panko crumbed chicken tenderloin with chips and salad

Dessert platter

Adults: \$55 per person

Children: \$35 per person (Under 10 years)

Wine list and espresso coffee available all day

BOOKINGS ESSENTIAL: 8331 3381

events@blancocatering.com.au

Payment in full is required to secure booking.
Concession prices into the Carrick Hill House apply for all
pre-booked guests.