



Mother's Day

ON ARRIVAL

A GLASS OF CHANDON NV BRUT ON ARRIVAL

TO START

TAPAS PLATTER WITH FRESHLY SHUCKED OYSTERS, GRILLED CHORIZO, SPANISH TORTILLA, FRIED PIMENTOS DE PADRON, MOUNT ZERO OLIVES, BRUSCHETTA WITH FIOR DE LATTE, WHITE ANCHOVIES, SAN DANIELLE PROSCIUTTO

MAIN

SEAFOOD PAELLA, TIGER PRAWNS, GREEN LIP MUSSELS, RAZOR CLAMS, LOLLIGO SQUID, CHORIZO, SNAPPER, CAPSICUM, PEAS, SAFFRON, ARROZ PAELLA RICE
OR

12 HOUR SLOW BRAISED LAMB BANJO, ROSEMARY KIPFLER POTATO, CONFIT GARLIC, VICHY CARROTS, ROASTED BRUSSEL SPROUTS, GRILLED SPANISH ONION, CHIMMI CHURRI SAUCE, RED & GREEN MOJO SAUCE

TO FINISH

DESSERT PLATTER OF CAPPUCCINO PANNA COTTA, WILD BERRY PAVLOVA, DULCE DE LECHE TARTLETS, FROZEN YOGHURT PARFAIT, SPANISH CHURROS & CHOCOLATE SAUCE
OR

CHEESE BOARD WITH TRIPLE BRIE, SMOKED CHEDDAR, ROQUEFORT, MUSCATEL, WALNUTS, QUINCE PASTE, LAVOSH, FRUIT BREAD, APPLE

LUDLOW BAR
& DINING ROOM