

bretts wharf

MOTHER'S DAY

Mothers Day Lunch 2011 Sunday 8th May

Adults / Teens (13-17) \$105pp
Children aged 2-12 \$40pp
Children aged 0-2 free

Entertainment

A roving magician and face painter will entertain adults and children throughout the day

Booking

To make a booking please liaise with Janna Mangan during business hours
jannamangan@brettswharf.com.au
Ph 07 3868 1717

Full pre-payment is required when making a booking

Mothers will receive a gift with the compliments of Bretts Wharf. Please advise us when booking how many mothers are attending

Bookings available from 11:30am

Parking

Free onsite parking or travel via City Cat

Unfortunately no discount cards or BYO permitted on Mother's Day

The restaurant is also open for dinner on Mother's Day with the regular a la carte menu

amuse

mooloolaba yellow fin tuna tostada, chipotle mayonnaise

bread

handmade sourdough, dukkah, cold pressed extra virgin olive oil, balsamic

entrée

organic chicken and pistachio terrine, parfait, peppered figs, purslane, croutons

hervey bay scallops, slow cooked berkshire pork, baby beetroot, goats cheese

mooloolaba calamari twice, stanthorpe apple salad

mains

peppered pan fried barramundi, shaved fennel and salmon caviar, chive mayonnaise

cape grim sirloin, nettle mash, artichoke, field mushroom, barolo jus

pan fried atlantic salmon, crispy prawn and betel leaf, white radish, pickled mushroom, ginger jus

pre dessert

pistachio milkshake and macaroon

dessert

dark chocolate crème brulee, turkish delight, persian fairy floss

bailey's and raisin bread and butter pudding, apple anglaise

lemon curd and sable 'tart', raspberries, strawberry sorbet

Dietary requirements or vegetarian options can be catered for, please advise us when making a booking.

MOTHER'S DAY

menu for children aged 2- 12

entrée

fried calamari, iceberg, aioli

prawn cocktail, irish soda bread

main

grilled steak and mashed potato

beer battered fish, french fries,
tomato and cucumber salad

dessert

fresh strawberries and
ice cream with brioche crisp

dark chocolate brulee, turkish delight