



# Mother's Day Shared Lunch

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](mailto: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.