



**PIALLIGO ESTATE**

CANBERRA

**Mother's Day  
Long Lunch Feasting Menu**

Sunday 14<sup>th</sup> May, 2017

**To Start**

Platters to Share

Pialligo Smoked Salmon, Rocket Emulsion, Pickled Garden Cucumbers

Pialligo Estate Smoked Duck Breast, Grain Slaw, Grapefruit

Roasted Garden Eggplant, Thyme, Garlic, Chilli & Spiced Hummus

**To Follow**

Platters to Share

Brown Butter Poached Barramundi, Celeriac, Caper Crumb, Citrus

18 hour Slow-cooked Flinders Island Salt-Bush Lamb Shoulder,  
Chickpeas, Pan Juices

Sides

Seasonal Leaves in Aged Vinegar

Home-grown Potatoes, Olive Oil, Rosemary

**To Finish**

Platters to Share

Strawberry Mousse, Fresh Strawberry, Coconut Malto, Berry Gel

Australian and International Cheeses, Quince, Lavoche