

Mother's Day at Glen Erin

Sunday

12th May

2024

ENJOY A THREE COURSE CHEF'S
CHOICE LUNCH
INCLUDING BEVERAGES OF SPARKLING
WINES, HOUSE WINES,
STANDARD BEERS, BASIC SPIRITS AND
SOFT DRINKS
ALONG WITH A GIFT FOR EVERY MUM

LUNCH FROM 12PM - 4PM
MENU CONSISTS OF:
SHARE PLATTERS FOR ENTREE
SELECTION OF MAINS
SELECTION OF DESSERTS

PRICING

ADULTS	\$130.00
UNDER 18 WITH AN ADULT MEAL	\$65.00
CHILDREN'S MEAL (2 COURSES)	\$25.00

WE DO REQUIRE A 50% DEPOSIT TO CONFIRM THE BOOKING
AND FULL PAYMENT BEFORE THE DAY

CONTACT US ON 5429 1041 OR EMAIL SALES@GLENERIN.COM.AU
TO MAKE A BOOKING

MENU

MOTHER'S DAY 12TH MAY 2024



ENTREE SHARE PLATTERS

CHICKEN & CHORIZO TERRINE, WASABI & AVOCADO MOUSSE
AND PICKLES (DF, GF)

SALT & PEPPER SQUID AND CAPER & LIME MAYO (DF)*

MAPLE CARAMELISED PARSNIPS, PUMPKIN SEEDS & MISO SAUCE
AND HAZELNUT & SUNFLOWER SEEDS (GF, VEGAN)

MAIN

GARLIC & THYME CHICKEN MARYLAND, ROMAN GNOCCHI,
RATATOUILLE AND CHICKEN JUS (GF, **DFO**)

3HR BRAISED LAMB SHANK, MASH POTATO, DUTCH CARROTS
AND RED WINE SAUCE (GF)

PAN FRIED BARRAMUNDI, CAULIFLOWER PUREE, SEASONAL
GREEN AND SAUCE VIERGE (GF, **DFO**)

SPINACH & ASPARAGUS GREEN RISOTTO, SAUTEE BROCCOLINI,
SUGARSNAP AND PECORINO (GF, **VEO**)

DESSERT

CLASSIC STICKY DATE PUDDING, SEASONAL BERRIES AND
CREAM* GF

VANILLA PANNACOTTA, POACHED QUINCE, CHANTILLY &
HONEYCOMB (GF)

CHEF'S SELECTION OF AUSTRALIAN CHEESES, LAVOSH, NUTS,
DRIED FRUIT & QUINCE JELLY*

