

# ALBA

BY KURUVITA

'W o m e n & W i n e '

## MOTHER'S DAY LUNCH

~ CANAPÉS ~

### Noosa Spanner Crab (GF, DF)

*Puri, cashew cream, boondi*

### Kale Chicharron (GF,DF,V)

*Chilli, lime*

*Wine: Tar & Roses Prosecco, King Valley*

*Winemaker: Narelle King*

~ ENTRÉE ~

Alternate Drop

### Lamb Belly (DFO GF)

*Spiced carrot, watermelon rind, goroka*

~

### Chilie Rellanos (V,DF,GFO)

*Poblano chilli, potato, zucchini, tomato coulis*

*Wine: Dancing in the Moonlight Rosé, Margaret River*

*Winemaker: Vanya Cullen*

~ MAIN ~

Alternate Drop

### Pan Roasted Blue Eye Trevalla (DFO, GF)

*Toasted hazelnuts, capers, brown butter, crushed potatoes*

~

### Roasted corn-fed Chicken (DFO, GF)

*Heirloom rice, pomegranate, pistachio, jaggery*

Vegetarian Option - Requires Pre-Order

### Jack Fruit Cutlet (V, DFO, GFO)

*Toasted hazelnuts, capers, brown butter, crushed potatoes*

*Wine: Oliver's Taranga Fiano, McLaren Vale*

*Winemaker: Corrina Wright*

~ DESSERT ~

### Chocolate sphere (GFO)

*Aero chocolate, chocolate fudge*

*Wine: Wines by KT 5452 Shiraz, Clare Valley*

*Winemaker: Kerri Thompson*