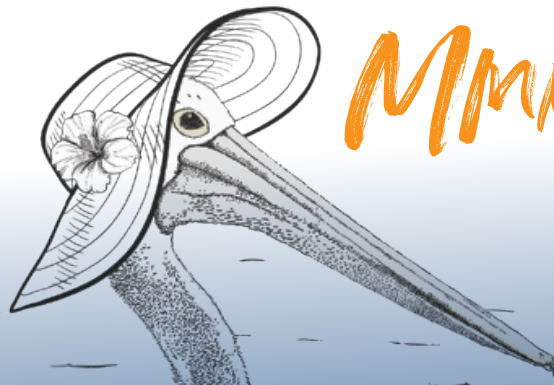


Mumm's  
IRRESISTIBLE!



Mumm's

# TASTE OF SPRING

3-COURSE  
MENU

\$50<sup>PP</sup>

WEDNESDAY & THURSDAY NIGHTS

entree

prawn and scallop ravioli with chive beurre blanc and fried leeks

shredded coconut chicken and vegetable rice paper rolls with Thai dipping sauce\*

tempura vegetables with chilli soy dipping sauce

main

herb marinated lamb rump with creamy garlic puree, English spinach and balsamic reduction (gf)

fennel dusted salmon fillet, broccolini, chats and coriander mint yoghurt sauce (gf)

prawn linguine with cherry tomatoes, coriander and chilli

crisp roasted pork belly, cauliflower puree, baby carrots and honey and ginger sauce (gf)

dessert

coconut and lime panna cotta with berry coulis and thick cream (gf)

chocolate marquise with dollop cream, chocolate shavings and strawberries

mixed berry roulade with berry compot and thick cream (gf)

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\* Gluten free option available.

Please be aware that we use common fryer oil and food preparation areas. Due to these circumstances we are unable to guarantee that any menu item can be completely free of allergens. Not all ingredients are listed

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