

Mumm's WINTER WARMERS

3-COURSE

WEDNESDAY & THURSDAY NIGHTS

- Thai green curry chicken skewers with coconut rice GF
 4 cheese arancini with tomato sugo, rocket and parmesan GF
 beetroot and vodka cured Atlantic salmon with cucumber, fennel and dill slaw GF
- twice baked trout soufflé with crusty bread and garden salad blackened humpty doo barramundi, crisp roasted potatoes, saffron yoghurt and seasonal vegetable *GF*

chicken breast filled with sun dried tomatoes and feta, spinach and polenta mash GF

pomegranate lamb rump with roasted beetroot puree, parsnip, broccolini & pomegranate reduction *GF*

dessert

entree

main

honeycomb and chocolate fudge semifreddo with chocolate drizzle GF sticky toffee pudding with burnt orange caramel and thick cream honey pannacotta, fresh berries, passion fruit coulis and raspberry dust GF

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GF= Gluten Free

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. Mumm's provides one bill per table - please don't ask for individual bills and payments. We are a licensed restaurant - NO BYO.



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