

# FATHER'S DAY MENU

2 Courses \$58pp | 3 Courses \$70pp

## Entrees

### HALF-SHELL SCALLOPS

nduja butter, pickled fennel, gremolata, pangattato | LDO, LGO, A

### CRISPY SQUID

wombok salad, wasabi aioli | LG, A

### MOROCCAN LAMB RIBS

harissa honey dressing, couscous salad, pomegranate,  
garlic & lemon yoghurt | LDO, LGO

### MUSHROOM ARANCINI

truffle aioli, pecorino, sage | LGO, V, VGO

## Mains

### RICOTTA GNOCCHI

roasted pumpkin, beurre noisette, goats fetta, semi dried tomatoes, sage | V

### BARRAMUNDI FILLET

kipfler potatoes, caper & herb buerre blanc, prosciutto wrapped  
asparagus, roe | LDO, LG, A

### ROASTED SIRLOIN OF BEEF

cauliflower puree, roasted root vegetables, duck fat potatoes,  
Yorkshire pudding, beef jus

### ROASTED PORK BELLY

apple puree, roasted root vegetables, duck fat potatoes,  
Yorkshire pudding, cider jus

### ROASTED LEG OF LAMB

carrot puree, roasted root vegetables, duck fat potatoes,  
Yorkshire pudding, caper & mint jus

## Dessert

### CREME BRULE

lemon and white chocolate with lemon curd, berries & biscotti | LGO, V

### STICKY DATE PUDDING

salted caramel butterscotch, rum & raisin ice cream | V

### CHEESE SELECTION

selection of artisan cheeses, all served with muscatels, grapes, quince paste,  
dried fruit and crackers | LG, V

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option  
(LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option  
Seafood Origin: (A) Australian | (I) Imported | (M) Mixed