



Father's Day Menu

Starter

Focaccia to share

House baked rosemary & garlic focaccia with truffle butter

Chef's pairing suggestion: Brindabella Sparkling Rose

Entrees

Pork Belly

Twice cooked sticky pork belly, saffron pumpkin puree, pickled cabbage (df)

Chef's pairing suggestion: Ara Sauvignon Blanc

Scallops

Seared Japanese scallops, charcoal corn, lime and ginger gel (gf)

Chef's pairing suggestion: Bertaine Pinot Noir

Soft Shell Crab

Battered soft shell crab, Thai yellow curry, chilli angel hair, kaffir lime oil (df)

Chef's pairing suggestion: Eden Road Pinot Noir

Caulilini

Roasted caulilini, hummus, tahini dressing, roasted pinenuts (vg)

Chef's pairing suggestion: Nick O'Leary Riesling

2-courses \$65

3-courses \$75



Mains

Barramundi

Grilled Cone Bay barramundi, confit potato, mango salsa and chilli oil (gf, df)

Chef's pairing suggestion: Nick O'Leary Riesling

Lamb Cutlets

Roasted lamb rack, pistachio nuts crumb, creamy potato mash, red wine rosemary lamb jus (gf, df*)

Chef's pairing suggestion: Vintage Barossa Shiraz

Black Angus Scotch Fillet MBS 2+ extra \$15

Angus scotch fillet, marble grain MS 2+ 280g, duck fat chat potatoes & red wine jus (gf, df)

Chef's pairing suggestion: Clonakilla Hilltop Shiraz

Coconut chicken

Coconut poached chicken breast, rice cake, lychee red curry sauce & green oil (gf, df)

Chef's pairing suggestion: Ara Sauvignon Blanc

Rice Spaghetti

House made parsley and basil pesto, sautéed seasonal fresh mushrooms and grana padano (v, vg*)

Chef's pairing suggestion: Pankhurst Tempranillo

Sides

Chips 13

Served with aioli (vg, df)

Duck fat chats 14

With fresh herb (gf, df)

Broccolini 13

Poached broccolini, crispy bacon (gf, vg*, df*)

2-courses \$65

3-courses \$75



Kids' menu u12 \$35

Baked Mac & cheese

Cheeseburger with chips

Chicken nuggets with chips

Kids' dessert

Vanilla ice cream with chocolate, caramel or strawberry topping

Dessert menu

Lemon curd tart

Served with whipped cream, seasonal berries, crispy meringue, citrus shard

Chef's pairing suggestion: Capital the Treasury Late Picked Viognier

Cumquat almond cake

Served with custard & berry gel

Chef's pairing suggestion: Shaw Botrytis Semillon

Sticky date pudding

Served with butterscotch sauce & vanilla bean ice-cream

Chef's pairing suggestion: Penfolds Grandfather Port

Gluten free option available upon request

2-courses \$65

3-courses \$75

Gluten-free (gf) Gluten-free option (gf*) Vegetarian (v) Vegetarian option (v*) Vegan (vg) Vegan option (vg*)

Dairy free (df). Please be aware that the kitchen does handle nuts, please advise staff of any allergies.

1.5% credit card surcharge.