

# *Celebrate* FATHER'S DAY

**SUNDAY LUNCH & DINNER**  
**3RD SEPTEMBER 2023**

**CHEF'S CHOICE MENU**  
**ANY 2 COURSES \$78 PP**  
**3 COURSES \$98 PP**

## ***ENTREE***

Chèvre goats, zucchini & leek croquettes, smoked tomato & beetroot relish (gf)(v)

Tasmanian scallops gratin, sweet corn mornay, anchovy brioche crust (gfoa)

Local calamari fritti, fennel, mint & radicchio, lemon, caper & fresh dill aioli (gf)

Pacific oysters (5), natural with shallot & chardonnay vinegar (gf)

Heirloom tomato & beetroot salad, shallots, hazelnut, buffalo mozzarella, SanDaniele prosciutto (gf)  
(voa)

## ***MAIN***

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v)

18 hour Gippsland lamb shoulder, lentil ragu, Persian fetta & red wine jus (gf)

Fish of the Day (gf)

Wild mushroom risotto, goats curd & truffle, pistachio (gf)(voa)

Western Plains Pork cutlet, herb crumb, spiced quince, burnt brussel sprouts, baby capers,  
mustard red wine reduction

John Dee Qld Wgyu MBS3+ grain fed 300g scotch fillet, red wine jus (gf) +\$20

\* side dishes available to add upon request

## ***DESSERT***

Vanilla & maple panna cotta, spiced poached pear, ginger snap, pistacchio (gf)

Belgian chocolate fondant, , Luxardo cherry, hazelnut brittle, rum & raisin ice cream

Vivace affogato - house made honeycomb, vanilla bean icecream, espresso (gf)

Local & imported cheese, served with preserve, fresh fruit, muscatels, lavosh (gfoa)

***Childrens Menu Available Under 12 years \$48***