

Father's Day Lunch Menu 2022

Minimum of Two Courses to be Ordered

Two Courses: Bread – Main – Dessert \$65pp

Two Courses: Bread – Entrée - Main \$70pp

Three Courses: Bread – Entrée - Main - Dessert \$85pp

Appetizer Breads

Garlic Sourdough

Roasted Pumpkin Cornbread (gf)

Entrées

Soup of the Day: (vegan) Served with crusty sourdough.

Garlic Prawns: (gf option) Sautéed king prawns, creamy garlic sauce, served spilling out of a filo pastry basket, topped with crispy prosciutto.

Entrée or Main

Moroccan Winter Salad: (gf/vegan) Moroccan spiced seasonal vegetables, chick pea, haloumi, rocket and preserved lemon. **Entrée or Main**

Baked Camembert Cheese: (gf option) Layered with puff pastry, caramelized onion, rocket and candied walnut, red wine toffee sauce.

Crispy Skin Pork Belly: (gf) Tender pork belly served with bok choy and a sweet soy broth.

Mains

Pan Fried Atlantic Salmon Fillet: (gf) Sesame crusted, creamed asparagus, zucchini ribbons, fresh asparagus and lemon oil.

Rosemary Lamb Backstrap: Pearl cous cous, beetroot, pumpkin, fresh chilli, herbs and pimento aioli.

Chicken Supreme: (gf) Chicken supreme pocketed with basil pesto and mascarpone, potato gratin, caprese salad and apple balsamic glaze.

Pumpkin Risotto: (gf/v/vegan) Butternut pumpkin, broad beans, red onion, roasted garlic and fresh herbs.

Desserts

Banoffee Deep Pan Pancake: (gf opt, cooked to order) Our indulgent banoffee deep pan pancake, with banana, dulce leche and served with a butterscotch sauce, dollop of cream.

Affogato: (gf) Two scoops of Old English ice cream with your choice of Frangelico, Baileys or Tia Maria.

Chocolate Chip Bread & Butter Pudding: An old favourite with a twist. Served with brandy custard and vanilla ice-cream

Coconut Panna Cotta: (gf/vegan) Velvety coconut panna cotta with a rich berry compote.