

Fathers' Day Menu

ENTREE

LAMB LOIN

Green olives | lamb belly confit | tomatoes | cucumber | whipped goat's feta

YELLOWFIN TUNA

Sesame seed emulsion | seaweed | shiso

VICTORIAN ASPARAGUS

Mushroom tempura | sauce gribiche | dill oil

MAIN

SLOW COOKED BEEF RIB

Paris mash | roasted baby onions | button mushrooms | pancetta | watercress salad

BAKED BARRAMUNDI

Braised peas and lettuce | smoked salmon caviar | butter sauce

ROASTED KENT PUMPKIN

Red lentil curry sauce | mint | coconut yoghurt | cucumber | chilli | coriander | mustard seed

SHARED SIDES

ROYAL BLUE POTATOES

Rosemary salt

MIXED LEAVES

House vinaigrette

DESSERT

CHOCOLATE BAVAROIS

blood orange | chocolate tulle | crème fraiche

PEACH MELBA

Raspberries | vanilla ice cream | almonds

CHEESE BOARD

Selection of local artisan cheeses with traditional accompaniments