

Father's Day Lunch

menu

On Arrival

GB Barrel Aged Negroni Spritz

Salads

Petit salad with cucumber, radish, pear, quinoa and truffle vinaigrette

Endive salad with blue cheese, candied walnuts and cranberries

Duck rilette with fig jam and cornichons

Roasted beetroot with vincotto, goat's cheese, candied walnuts, sorrel and mizuna

Roasted carrot with crème fraîche, pepitas, orange, caraway and honey

Brunch

Scrambled eggs with Gruyère and truffle

Double smoked Barossa bacon

Gourmet Barossa Valley sausage

Eggs Benedict served on an English muffin with jamón and hollandaise

Truffle Eggs Benedict served on an English muffin with truffle béchamel and spinach

Lunch

Fish du jour with capers, parsley and shallot

Chateaubriand with aligot, bordelaise and hollandaise

Braised lamb shoulder with pearl onions

Cheese

Selection of South Australian cheeses

with quince paste, muscatels, honeycomb, artisan crackers and lavosh

Dessert

Chef's selection of desserts and French pastries

Nutella crêpe

Crêpes Suzette