

FATHER'S DAY SPECIAL

DINNER -- 3 COURSES SET MENU and a glass of house wine \$89

(20% OFF ON ALL ALCOHOL AND NON-ALCOHOL DRINKS PURCHASED WITH THIS PACKAKE)

ENTRÉE (choose one of the following)

Caprese salad | Jalapenos.



Classic Italian heirloom tomato salad with buffalo mozzarella with a twist of jalapenos citrus creamed avo and crunchy pistachio crumbs

Tuna Crudo | Seeds (DF GF NFO)



Victoria caught Southern bluefin tuna marinated in Japanese dressing Ponzu, paired with vibrant smoked orange vinaigrette and blood orange segments

Lamb cutlets | Chimichurri butter



Milawa region lamb cutlet char-grilled to medium-rare and topped with herbaceous chimichuri butter

MAINS (choose one of the following)

Shank | Mash | Chives



Slow-cooked in rich stock and Yarra Valley shiraz, served over fatty colcannon with crispy pancetta

Barramundi | Marble cream sauce



Humpty Doo Barramundi served with white tomato cream, green oil, spices infused charred cauliflower and topped with crispy tapioca

Fungi Casarecce | Black truffle



Seasonal wild Japanese mushrooms sauteed with thyme garlic and perfumed with black truffle, dash of cream and garnished with parmesan, herb oil and bitter leaves.

DESSERTS (choose one of the following)

Vodka Lemon Meringue



Classic and elegant dessert that infused with Grey Goose Vodka and Acai sobert

Moelleus au chocolat



All time favourite lava chocolate cake baked to order, served with London gin cherries and chantilly.

Australian cheese | Quince



Smooth finish with selections of fine cheese from Victoria regions, quince and crackers



SOY



VEGETARIAN



DAIRY



GLUTEN/WHEAT



TREE NUTS



FISH



MUSHROOM



PORK/NON HALLAH MEAT