

# FATHER'S DAY MENU

SAN LORENZO

\$110 per person + beverages

## ON ARRIVAL

Melba brioche toast, herb crème fraiche, black caviar, corn flowers

## ENTREE - Your choice of

'Fritto misto', baby school prawns, white bait, lemon caper mayo, cucumber ring (DF)

Venison carpaccio, macerated sultanas, toasted pine nuts, watercress, focaccia (DF/N)

Swordfish ceviche, shallot, chilli, mandarin & ginger dressing, radish, tapioca crisp (GF/DF)

Casarecce ragu, slow-braised beef cheeks in red wine, blistered cherry tomatoes, pecorino cheese

Zucchini flowers, goat cheese & green olive-filling, bullhorn peppers, rocket parmesan puree, vincotto (V)

## MAIN COURSE - Your choice of

Eye fillet, grass fed (220g), roasted baby beetroots, confit shallot, chervil, peppercorn sauce (GF)

Haylesbury cross duck, crispy skin breast, slow-cooked gratinated fennel, blood orange jus (DF)

Fish of the day - wait staff to advise

Spaghetti prawn & clams, garlic, chilli, white wine, tomato concassé, whole king prawn, bottarga (DF)

Gnocchi 'quattro formaggio', asiago, parmesan, mozzarella & blue, zucchini ribbons, braised leeks, truffle(V)

## SIDES - 10 Each

Crispy Fries

Butter lettuce salad

Baby carrots

## DESSERT - Your choice of

Rhubarb pear tart, pistachio crumble, rhubarb gel, whipped mascarpone

Citrus pannacotta, macerated dried fruits, sweet grissini

Hazelnut 'Tartufo', chocolate hazelnut parfait, cherry centre, toasted meringue, hazelnut praline (GF)

Cheese plate, homemade lavosh, quince paste, macerated grapes

*Pyengana Cheddar, Tarago Gippsland Blue, Woombye Blackall Camembert*

V | vegetarian

GF | gluten free

DF | dairy free

N | contains nuts

Please note the above menu is subject to change based on produce availability and chef adjustments.