

FATHER'S DAY MENU

ON ARRIVAL

Potato cake, smoked trout rilette, pickle gel (GF, DF)

ENTREE - Your choice of

Gnudi, fried spinach ricotta dumplings, spaghetti squash, candied walnuts, tarragon pearl (V, N)

Scallop ceviche, lemongrass chilli lime marinade, ruby grapefruit, charcoal lavosh (DF)

Duck and mushroom potted pie, duck leg ragu, foraged mushrooms, golden pastry

Prawn involtini, king prawn wrapped in brik pastry, sauce rouille, baby herbs

Fusilloni polpette, pork and pistachio meatballs, pancetta shards, in bianco (N)

MAIN COURSE - Your choice of

'Porterhouse', dry aged grass fed (300g), beetroot galette, horseradish parsnip, sauce Dianne (GF)

'Lamb fillet mignon', lamb backstrap, prosciutto wrapped, fried brussel sprouts, white bean skordalia, red wine gastrique (DF, GF)

Fish of the day - wait staff to advise

'Agnolotti barigoule', buffalo ricotta filled, globe artichokes, spring pea, broad beans (V)

'Spaghetti crab & scampi', spanner crab, cherry tomato seafood bisque, roasted W.A. scampi

SIDES - 10 Each

Crispy Fries

Butter lettuce salad

Dutch carrots

DESSERT - Your choice of

'Tiramisu' classic Italian dessert, coffee soaked sponge, mascarpone cream, cocoa

'Chocolate fondant' warm dark chocolate torte, molten centre, rum & raisin gelato

Strawberry & cream 'Tartufo', macerated strawberries, shortbread crumble (GF)

Cheese plate, homemade lavosh, quince paste, macerated grapes

Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)