



FATHER'S DAY MENU 2024

LUNCH & DINNER

ON ARRIVAL

Mixed Marinated Olives (v)
AND CHOICE OF

The Grifter Pale Ale 500ml or Big Shed Brewing Golden Stout Time 500ml or
Brookvale Union Ginger Beer 330ml (can) or Mocktail or "French 75" Cocktail

COURSE #1 - ENTREE

CHOICE OF

Six Sydney Rock Oysters (gf/df): Natural OR Mignonette OR Pickled cucumber, salmon caviar & chardonnay vinegar

Grilled Avocado hazelnuts, almond cream, baby beets, salsa verde & potato crisp (vegan/gf/df) (served cold)

Fried Calamari chilli salt, lemon & garlic aioli (df)

Salmon Sashimi ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)

Kingfish Ceviche avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

Roasted Watermelon burrata, 30yr aged balsamic, river mint, extra virgin olive oil & toasted crostini (v)

Zucchini Flowers tempura battered, filled with spinach & four cheeses, garlic & tomato confit (v)

Sea Scallops celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (served room temperature)

COURSE #2 - MAIN

CHOICE OF

Vodka Rigatoni tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)

Mushroom Casarecce mushrooms, confit garlic, truffle, cream, parmigiano & hazelnut (v)

Prawn & Scallop Ravioli lardo, coriander, chives & sichuan pepper

Crab Spaghettoni blue swimmer spanner crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander

Quattro Cheese Tortellini four cheeses & spinach filled tortellini, blackcurrants, pine nuts & sage burnt butter (v)

Barramundi pan seared barramundi, paris mash, dill, caper & lemon butter sauce (gf)

Murray Cod Fillet pan roasted in brown butter, pea puree, asparagus, scorched beans, broccolini & chives (gf)

300gr Steak Frites - Rangers Valley Black Onyx Scotch Fillet MBS 4+ café de paris butter, fries, watercress & port jus
(served medium only)

200gr Wagyu Eye Fillet MBS 9+ (+\$10pp) dulse beurre blanc & chives (gf)
served with choice of paris mash OR royal potato dauphinoise OR duck fat potato maxim (sous vide to medium)

OR Choice of Any Pizza From Our Pizza Menu - [Turn Over This Page For All Pizza Options]

OPTIONAL MAINS ADD-ONS
Thinly Shaved Fresh Black Truffle (v) +12

SIDES

CHOICE OF

Avocado Salad, cucumber, cos & chardonnay dressing (ve/gf) OR **Thin Fries** & rosemary salt (v)

COURSE #3 - DESSERT

SERVED ALTERNATE DROP

Steamed Vanilla Cheesecake

berries, graham crumble & honeycomb

Belgian Chocolate Rocher chocolate, macadamia,
hazelnut, raspberry gel & chocolate tuile

Vegan or Gluten Free Dessert Available on request*

SEE OVER PAGE FOR DIETARY AND ALLERGEN NOTES IN RELATION TO THIS MENU

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS

**Gluten free spaghetti pasta available on request: \$3 per serve
Special Father's Day Set-Menu Only Available.

PIZZA

INCLUDED AS A MAINS SELECTION

*All pizzas are served as they are ready and may not arrive at the same time as a la carte menu items as our pizza kitchen is separate to the main restaurant kitchen.
All pizzas are served as 6 slices. No half & half. No build-your-own.*

Garlic

rosemary, fior di latte & confit garlic (v)

Bruschetta

grape tomatoes, basil, oregano, eschallots, burrata, aged balsamic & evoo (v)

Margherita

roma & grape tomatoes, fior di latte, parmesan, buffalo mozzarella, oregano & basil (v)

Potato

buffalo mozzarella, potato, rosemary, grana padano, truffle mayo, parsley & alfredo base (v)

Mushroom

portobello & porcini mushrooms, ricotta, alfredo sauce, smoked mozzarella, garlic, truffle oil & parsley(v)

Butternut Pumpkin

pinenuts, caramelised onion, pumpkin creme, feta, rocket, balsamic & evoo (v)

Vegetarian

grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, garlic, chilli & fior di latte (v)

Fried Chicken *(not available gluten free)*

fried chicken strips, smoked fior di latte, parmigiano reggiano, parsley & buffalo sauce

Grilled Chicken

marinated chicken breast, citrus & achiote, avocado, feta, mozzarella & pimientos

Prawn

marinated with garlic & chilli, fior di latte, roasted capsicum, tomato base & salsa verde

San Daniele Prosciutto - 24-month aged

burrata, caramelised tomatoes, rocket, parmigiano reggiano & balsamic dressing

Pepperoni

cotto salumi, tomatoes, confit garlic, toasted fennel seeds, fior di latte & grana padano

Ham & Mushroom

double smoked gypsy ham, artichoke, mushrooms, ligurian olives, tomato & buffalo mozzarella

BBQ Boston Pork

slow roasted pork, smoked mozzarella, crispy bacon, bullhorn peppers, red chimichurri & tomato base

Quattro Meat

smoked ham, chorizo, pancetta, cotto picante, meat sauce, spanish onion, fior di latte, mozzarella & tomato base

Lamb

12hr braised lamb, mozzarella, rosemary, thyme, red onion, grape tomatoes, ligurian black olives, lemon ricotta & fresh oregano

Wagyu Beef

red wine braised wagyu beef, red onion, smoked fior di latte, ligurian black olives, sun-dried tomatoes, sage, basil & meat sauce

Optional Pizza Extras

| | | | |
|------------------|----|-----------------|----|
| Gluten Free Base | +5 | Ortiz Anchovies | +5 |
| Vegan Cheese | +5 | Burrata | +7 |
| | | Olives | +4 |

DIETARY NOTES

Gluten Free (gf) - Vegetarian (v) - Vegan (vegan) - Dairy Free (df)
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
We do not have a separate kitchen to prepare allergen-friendly items exclusively.

All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in, separate pans/boards for preparing gluten free dishes and a separate deep fryer for fried gluten free items.

DESPITE THESE EFFORTS AND PROCESSES, WE CANNOT 100% GUARANTEE THAT OUR FOOD WILL BE COMPLETELY ALLERGEN FREE AND THERE IS STILL A RISK OF POTENTIAL CROSS-CONTAMINATION FROM ORDERING A GLUTEN FREE OR NUT MENU ITEM. PLEASE CONSIDER THIS RISK ESPECIALLY IF YOU HAVE A SEVERE GLUTEN SENSITIVITY, SUCH AS COELIAC DISEASE OR SEVERE ALLERGIES OF ANY KIND.



KIDS MENU FATHER'S DAY MENU LUNCH & DINNER 2024

CHILDREN UNDER 12 YEARS ONLY

3 Course Meal

ON ARRIVAL
Kids Colouring Pack

COURSE #1 - ENTREE

Pop-Corn Chicken
with ketchup

COURSE #2 - MAIN



CHOICE OF
Crispy Fish & Chips
with tomato ketchup

Penne Pasta
with bolognese
or napoli sauce
or with butter sauce (v)

Pizza
Cheesy cheese pizza with "bunny ears" (v)
Ham & pineapple pizza with "bunny ears"
Ham & cheese pizza with "bunny ears"

COURSE #3 - DESSERT

Ice-Cream Sundae
2 scoops vanilla ice-cream, chocolate sauce & chocolate flakes



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