



# 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)

OPTIONAL ENTREE DISH ADD-ON TO SHARE ACROSS THE TABLE

Additional Oysters: **Six Sydney Rock Oysters** (gf/df): Natural +38 OR Pickled cucumber, salmon caviar & chardonnay vinegar +46

## 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 Spaghettini** 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 medium or well done)

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

OPTIONAL MAINS DISH ADD-ON TO SHARE ACROSS THE TABLE

**200gr Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+ - Served Medium**  
Crispy duck fat potato maxim, roasted portobello mushrooms, vinegar salt, pickled pearl onions & green peppercorn sauce +188

## SIDES

ONE SIDE DISH PER 3 GUESTS - 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\*

OPTIONAL DESSERT ADD-ON

**Scotch Whisky: The Macallan** 12yo Double Cask, Scotland, 40% +21

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. # Gluten free gluten free foccacia option +\$6 on request. 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 chimichuri & 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 (v) 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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