



FATHER'S DAY DRINKS SPECIALS

"Father's Gold" Cocktail

Mackintosh scotch whisky, de bortoli noble one, massenez peach liqueur & fresh lemon
Made for the man who's earned it.

24

FATHER'S DAY MENU

COURSE #1 - ENTREE

CHOICE OF

Saffron Arancini goats feta, fior di latte mozzarella, pecorino, leek & saffron aioli (v)

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)

Wagyu Meatballs grape tomatoes, smoked mozzarella, basil, parmesan & woodfired bread stick (4 meatballs)

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 (+\$5pp) celeriac, pine nuts, blackcurrants, lemon, brown butter, parsley oil & chives (gf) (served room temperature)

OPTIONAL ENTREE DISH ADD-ON TO SHARE ACROSS THE TABLE - [UNTIL SOLD OUT]

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

COURSE #2 - MAIN

CHOICE OF

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

Vegan Mushroom Casarecce mushrooms, confit garlic, truffle, plant cream & hazelnut (vegan)

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

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

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

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

Wagyu Beef Cheek MBS 9+ overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (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+ (+\$15pp) dulce beurre blanc & chives (gf)
served with royal potato dauphinoise (recommended served medium)

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

ALTERNATE DROP

Steamed Vanilla Cheesecake

berries, graham crumble & honeycomb

Ferrero Bombe Alaska

belgium chocolate gelato, vanilla bean gelato, italian meringue,
roasted hazelnuts, cashews, mascarpone,
graham crumble, ferrero rocher & gold leaf (v)

Gluten free & vegan dessert options available on request.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS
Special Father's Day Set-Menu Only Available.



KIDS MENU FATHER'S DAY MENU LUNCH & DINNER 2025

CHILDREN UNDER 12 YEARS ONLY

3 Course Meal

COURSE #1 - ENTREE

Pop-Corn Chicken
with ketchup

COURSE #2 - MAIN

CHOICE OF
Crumbed Chicken Pieces
& chips with tomato ketchup

Crispy Fish & Chips
with tomato ketchup

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

Gluten free pasta available on request

COURSE #3 - DESSERT

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



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