



FATHER'S DAY LUNCH

3 Course Set Menu: Adults: \$158 pp* / Children: \$45 pp*

*Price per person is subject to an additional 10% Sunday Surcharge to be added to the ticket price.

COURSE #1 - ENTREE

CHOICE OF

Split King Prawns chilli, chives & garlic butter (gf) (A)

Dynamite Roll tempura prawns, cucumber, avocado, crème cheese & dynamite sauce (I)

Sushi: Nigiri: Seared Salmon Mentaiko Aburi (4 pcs) pickled ginger, soy & wasabi (please advise if you prefer it without wasabi) (A)

Tempura Prawns (5 pcs) authentic japanese tempura batter & spicy mayonnaise (I)

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

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) (gluten free option available)

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

COURSE #2 - MAIN

CHOICE OF

Prawn & Scallop Ravioli lardo, coriander, chives & spicy sichuan pepper (I)

Crab Spaghettoni blue swimmer crab, chilli, garlic, eschallots, grape tomatoes, butter & coriander (A)

Spicy Handmade Lumache spicy tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)

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

Murray Cod Fillet pan roasted kipfl er potatoes, parsnip puree, asparagus, native spices & citrus caviar buerre noisette (gf) (A)

Wagyu Beef Cheek MBS 9+ overnight braised beef cheek, paris mash, carrots, squash, chives & port jus (gf)

Asado Ribs (+\$10pp) argentinian-style cut ribs, slowly cooked overnight, then finished on charcoal, served with chimichurri, hasselback potatoes with kombu butter sauce.

200gr Wagyu Eye Fillet MBS 9+ (+\$15pp) dulse beurre blanc & chives (gf)
served with royal potato dauphinoise (recommended served medium)

Mushroom Casarecce mushrooms, confit garlic, truffl e, cream, parmesan & hazelnut (v)
(vegan option with plant cream available +\$3) (gluten free pasta option available +\$3)

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

Chocolate Royale

silky callebaut milk chocolate delice with whipped chocolate cream, hazelnut praline, feuillettine crunch, toasted pecans, raspberry gel & vanilla bean gelato

Gluten free & vegan dessert options available on request.

SEAFOOD CLASSIFICATIONS

Seafood Origin - A = Australian I = Imported M = Mixed

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. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. We regret to inform customers with severe gluten sensitivity, such as coeliacs that we cannot guarantee a gluten-free environment due to potential cross-contamination.

*MENU SUBJECT TO CHANGE DEPENDENT ON SEASONAL AVAILABILITY OF INGREDIENTS

Special Father's Day Set-Menu Only Available for lunch service on Sunday 6th September 2026. Full a la carte menu available for dinner on Sunday 6th September 2026.



KIDS MENU FATHER'S DAY MENU LUNCH 2026

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 (A)

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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