

# Father's Day Lunch

Sunday 1<sup>st</sup> of September

2 courses \$75 or 3 courses \$90

Includes a glass of either the Rockford Black Shiraz Bubbles, Rudderless red, or a pint of beer for all the fathers.

## Entrée

Portobello mushroom & gruyere croquettes, romesco, parmesan, victory garden herbs (V)

Myponga Beach salt & pepper squid, aioli, chilli, spring onion (DF, GFO)

Chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

Tofu, shitake mushroom & savoy cabbage spring rolls, chilli sambal (VG, V, DF)

12hr house smoked beef cheek, charred broccolini, garlic chive & celeriac puree, pickled celery, radish, jus (GF)

Leek & fourme d'ambert blue cheese souffle, cauliflower puree, maple glazed baby carrots, toasted walnuts

## Main

Parmesan gnocchi, roasted beetroot, broccolini, pesto verde, rocket & crispy cavolo nero (V)\*Nuts

Free range house smoked chicken & mushroom, brisée crust pie, paprika buttered greens, blistered cherry tomatoes, jus

Murray Valley S.A. pork belly, sesame pomme puree, chilli caramel, mint, coriander, spring onion, bok choy, jus (GF, DF)

Confit duck leg, braised le puy lentils, charred brussel sprouts, green beans, fennel, victory garden herbs, jus (GF, DF)

Kangaroo Island King George Whiting, chips, tartare, salad, (Coopers' beer battered, crumbed, or grilled) (GFO, DFO)

Chargrilled, Tasmanian pure black Angus (MB3+) scotch Fillet 350g, thyme & garlic potato galette, broccolini, herb lemon butter, parsnip crisps, jus (GF, DFO)

Roasted beetroot, romesco, broccolini, blistered cherry tomatoes, kale, braised le puy lentils, pickled celery, radish, victory garden herbs (VG, V, GF)

## Dessert

Belgium white chocolate & vanilla bean crème brûlée blackberry compote (GF)

Sticky date pudding, salted caramel, vanilla & spiced rum ice cream, toasted macadamia shard (GF) \*Nuts

Blood orange curd & Italian meringue sweet short crust tartlet

A selection of cheese, served with house-made lavosh, local fruit, muscatels, quince paste (GFO, V)  
New Zealand, Waikato Vintage cheddar, Auvergne France, Fourme D'Ambert AOP blue  
Woombye Queensland, Woombye Ash brie

V- vegetarian, VG vegan, GF gluten free, DF dairy free, VO vegetarian option,  
VGO vegan option, DFO dairy free option, GFO gluten free option, \*dish contains nuts.