

# FATHER'S DAY

## Menu

### ENTRÉE

**Vietnamese Style Oysters**

\$30

*Shallots, ginger, chilli, sesame (GF, DF)***Kilpatrick Oysters**

\$32

*Crunchy bacon, parmesan crumb (GF)***Baked Brie**

\$26

*Jersey milk double brie, crisp filo pastry, caramelised apple, toasted Szechuan honey, vincotto, pistachio (V)***Sand Crab Lasagne**

\$34

*The original sand crab lasagne, abalone cream, parmesan, black caviar***Beef Carpaccio**

\$23

*Paper thin Angus, citrus soy, wasabi aioli, caper berries, truffle oil, EVOO (GF)***Tuna Carpaccio**

\$24

*Toasted edamame, fried shallots, dehydrated olives, hazelnut vinaigrette (GF OPTION)*

### MAIN

**Chicken Supreme**

\$42

*Pan-fried chicken supreme, wild mushroom, black truffle sauce, confit garlic, potato rosti, charred asparagus (GF)***Mushroom Lasagne**

\$40

*Wild mushroom & thyme lasagne, creamy truffle sauce, fresh Parmesan, chive (V)***Barramundi**

\$44

*Pan-fried, crisp-skinned fillet, crunchy chats, lemongrass ginger sauce, sorrel garnish (GF, DF)***Sand Crab Lasagne**

\$58

*The original sand crab lasagne, abalone cream, parmesan, black caviar***Garlic Butter Prawns**

\$48

*Pan fried prawns, charred vegetables, wasabi aioli, togarashi, quinoa***Rib Eye of the Fillet 250g**

\$55

*Confit garlic, potato rosti, watermelon radish, Balsamic pearl onion, shiraz jus (GF)***Spinalis Steak 250g**

\$75

*Confit garlic, potato rosti, watermelon radish, Balsamic pearl onion, shiraz jus (GF)*

### SIDES

Enhance your experience with our selection of sides or choose any **3** for **\$42**

**Potato**

\$18

*Duck fat potato, toasted rosemary, sea salt, miso Bearnaise***Mash**

\$16

*Fine house-made Dutch potato mash, Grana Padano grate (GF)***Iceberg Wedge**

\$14

*Green goddess dressing, Grana Padano cheese***Fries**

\$13

*Russet fries, simply sea salt, truffle mayo***Carrot**

\$18

*Honey glaze, toasted pine nuts, sorrel (GF, V)***Greens**

\$19

*Crispy brussel sprouts, roast peppers, toasted sesame, soy maple glaze, chilli*

### DESSERT

**Classic Crème Brûlée**

\$22

*Silky vanilla custard, caramelised sugar crust (GF)***Chocolate Fondant**

\$23

*Dulce de leche, salted caramel ice cream, candied hazelnut, Szechuan-poached lychees***Matcha Panna Cotta**

\$20

*Vanilla & matcha, Chambord-poached blueberries, sesame tuile (GFO)***Sorbet**

\$16

*Served with seasonal accompaniments**Ask your waiter for today's selection. (GF, DF, V)*