

# *Father's Day Lunch 2023*

*Sunday the 3<sup>rd</sup> of September*

## *Canapes*

## *Entrée*

*Bakers ½ dozen, freshly shucked Pacific oysters with ponzu dipping sauce*

*Beetroot, horseradish & dill cured salmon, grilled polenta,  
pickled red onion & beetroot, sour cream dressing*

*Twice baked Roquefort cheese soufflé, watercress & walnut salad*

*Garlic butter tiger prawns, pilaf rice, sugarloaf cabbage & black sesame seeds*

## *Mains*

*Market fresh fish, pancetta, broad beans, kipfler potato, fennel,  
lentils, lemon butter sauce*

*Confit of duck, creamed potato, roast parsnip,  
braised French lentils & roast caramel pear*

*Slow cooked Lamb shoulder with red wine, fennel & grapes,  
creamed celeriac, roast fennel, roast onion, mint & almond pesto*

*Roast fillet of black Angus beef, sautéed mushrooms, roast Brussel sprouts,  
roast cauliflower puree, crisp potato & Bearnaise sauce*

## *Dessert*

*Mixed berry salad on French toasted brioche,  
chestnut cream*

*Classic Vanilla crème brûlée,  
infused with tonka bean & candied kumquats*

*Apple tarte tatin & vanilla ice cream*

*Cheese plate: A selection of cheeses with accompaniments*

*\$85 person / \$45 children 9- 13/ under 9 years free*