



# *Father's Day Menu 2020*

**2 COURSE - *Entrée & Main* \$70**

**3 COURSE - *Entrée, Main & Dessert* \$85**

## **PRIMI**

*(choice of)*

Kingfish carpaccio, pistachio pesto, crispy capers, orange segments, citrus dressing

Chargrilled octopus, cherry tomato, celery, capers, olive oil mash, dried olives

Beef carpaccio, quail eggs, celery, testun al Barolo cheese, walnut pesto

Grilled calamari, preserved lemon, crispy herbs, toasted breadcrumbs

Zucchini flowers filled with ricotta, mozzarella, roast tomato & pesto  
on saffron cauliflower puree

Thyme pappardelle, slow braised duck & swiss brown mushroom ragu

Fettucine with pecorino, cracked pepper, braised porcini, crispy pancetta

## **SECONDI**

*(choice of)*

Thyme pappardelle, slow braised duck & swiss brown mushroom ragu

Fettucine with pecorino, cracked pepper, braised porcini, crispy pancetta

Nolan Black label 350gr rib eye, portobello mushroom, sautéed spinach,  
roasted eschalots

Wood fire cooked suckling pig, red cabbage salad, mustard fruits, pistachio

Grilled fish of the day

Prawns (2) & West Australian scampi (2) oven grilled, fresh herbs, lemon (*\$20 surcharge*)

*Served with*

Mixed leaf salad

Crispy cocktail chat potato, rosemary, sea salt, mapuche

## **DOLCI**

*(choice of)*

Tiramisu with meringue, chocolate, hazelnut praline

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil  
& chocolate dipped crispy orange

Milk chocolate & dulce di leche tart with almond & coconut crumble, mascarpone

Gelato Misto – choice of 3 flavours (*pistachio, amarena cherry, chocolate, vanilla,  
hazelnut, lemon sorbet, raspberry sorbet*)