

# Fathers Day Menu

## BREAD

<i>Garlic or Herb Bread</i>	\$4.50
<i>Bruschetta</i>	\$7.00
<i>Turkish Bread with Dips</i>	\$9.00
<i>Baked camembert with toasted turkish bread</i>	\$12.00

## SET MENU

**3 Courses \$49.00 per person**

**2 Courses \$40.00 per person (Entree/Main or Main/Dessert)**

## ENTREE

*Crisp wontons filled with a garlic, fresh herb and cream cheese mousse and served with tomato and saffron sauce*

*Twice cooked pork belly with spanish onion, roast capsicum, black beans and house made barbeque sauce*

*Half dozen pacific oysters, served natural, mornay or kilpatrick*

*Seared sea scallops served with grilled chorizo on creamy cauliflower puree and herb oil*

*Beer battered king prawns, with sweet chilli lime sauce and thai salad*

## MAIN

*Macadamia crusted chicken breast with camembert, sweet potato fondant, grilled vegetables and a pesto cream sauce*

*Grilled barramundi fillet with lime, ginger and coriander butter, sauté potatoes and king prawn salad*

*King pork cutlet, served on sweet potato puree with crispy bacon, apple salad and cider jus*

*Slow braised lamb shank, on roast garlic mash served with confit tomato and red wine jus*

*BBQ rib eye steak, on a bed of potato mash with bacon, beer battered onion rings and finished with your choice of pepper, hollandaise or dienne sauce*

## DESSERT

*Mango crème brulee, baked custard with sweetened mango pulp and a crisp toffee crust*

*Cheesecake of the day, served with cream or ice cream*

*Brandy snap basket filled with macerated strawberries and cream or ice cream*

*Sticky banana and butterscotch pudding served warm with vanilla ice cream*

*Honey comb semifreddo with chocolate ganache, frangelico anglaise and hazelnut praline*