

FATHER'S DAY MENU

A choice of one from each section and for all our dads
a complimentary pot of beer on tap.

Entrée

Golden crumbed stuffed smoked Mushrooms

Filled with French garlic cheese and panko crumbed.

Oven baked Hokkaido scallops (3)

Japanese scallops oozing with garlic butter and served in the half shell.

Beef Carpaccio

Thinly sliced raw grass-fed beef fillet lathered with garlic, capsicum, fried capers and extra virgin olive oil.

Buffalo Wings (5)

Spicy mouth licking chicken wings with creamy blue cheese dipping sauce on the side.

Main's

Rich eggplant and lentil moussaka

Greek comfort food at its finest, served alongside a light Greek side salad.

Free-range Portuguese style chicken

Marinated in chilli and citrus on a creamy potato salad paired with fresh asparagus.

Char grilled yellowfin tuna steak

Resting on a sensual wasabi and Nicola potato mash with sesame peas.

Pressed free range Tasmanian pork belly

With crispy apple slaw and sticky apple awesomesauce.

Beef short rib chilli

Enhanced with chunks of beef cheek, smooth, saucy, smoky and outright delicious.

Dessert's

Apple, pear and blueberry crumble

Velvety fruit casserole under a golden almond meal and brown sugar crumble.

Black forest chocolate pot

Rich, smooth and decadent with black cherries and crème chantille.

Lemon meringue pie

Mouth puckering lemon curd topped with indulgently torched Swiss meringue in a crisp tart shell dusted with house lemon sherbert.

Sorry no split bills.