

Father's Day Menu
2 course \$49 | 3 course \$55

Starters (Choose one)

- Baked Organic Stuffed Mushrooms** of cream cheese, double smoked speck, parmesan, garlic and parsley (GF) (C)
- Risotto Croquettes** of organic chicken, smoked bacon, buffalo mozzarella served with chive sour cream
- Tempura Honey Lime Prawns** w/ spiced aioli, avocado salsa & toasted sesame
- Grilled Soft Haloumi Cheese** w/ beetroot yoghurt, fresh tabouli salad & salsa verde (V) (GF) (C)
- Beetroot & Gin Cured Salmon** w/ cucumber, chilli, orange, radish, lime & crème fraiche (GF) (C)

Mains (Choose One)

- Crispy Skin Cone Bay Barramundi** w/ new season kippler, braised fennel, confit cherry tomato, spring greens, roasted macadamias, saffron, leek & lemon sauce (GF) (C)
- Organic Chicken Breast** wrapped in prosciutto w/ gold sweet potato puree, olives, tomato, market greens, flaked almonds & porcini volute (GF) (C)
- Slow Roast Pork Belly** w/ honey glazed pumpkin, braised red cabbage, chorizo, sage, buttered greens, house chutney, crackling & merlot jus (GF) (C)
- 250g Black Angus Rib Fillet** w/ confit garlic, bacon & herb potato mash, steamed greens, caramelised onion & mushroom compote and bearnaise sauce (GF) (C)
- Sautéed Homemade Potato Gnocchi** w/ chilli, garlic, olives, mushrooms, peas, smoked tomatoes, spinach, Napoli sauce & parmesan cheese (V)

Desserts (Choose One)

- Lindt Chocolate Brownie** w/ chocolate sauce, Maleny cream & macadamia ice cream
- Malibu Panacotta** w/ caramelised pineapple, almond praline & coconut sorbet (GF) (C)
- Iranian Sticky Date Pudding** w/ warm butterscotch sauce, whipped cream & vanilla bean ice cream
- French Meringue** w/ passionfruit curd, seasonal fresh fruit, vanilla cream, coulis & raspberry sorbet (GF) (C)

Children Menu Available & Vegan Options Available

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | * = Substituted garnish

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server

