

3 Course \$65 pp  
**Free Beer For Every Dad**

---

House bread, Pulkara Estate aged balsamic vinegar, olive oil.....\$8

Organic Garlic Turkish bread.....\$6

Entrees

**Seafood Plate**

House Salmon Gravlax, Sydney Rock oysters topped with chives , cucumber and red wine vinaigrette , coconut prawns and salt and pepper calamari

**Pork Belly**

Twice cooked Murray Valley Pork Belly, Apple sauce , seeded mustard jus

**Tempura Zucchini Flowers**

Stuffed with ricotta, finished with local honey

Mains

**Chicken Involtini**

Stuffed with camembert cheese and prosciutto. Roast potatoes, chick peas and Dutch carrots

**Wagyu Brisket**

Slow braised brisket.

**Fresh Australian Flat Head**

Salad, aioli

Desserts

**Trio of Citrus**

Orange Bloom panna cotta, orange jelly, blood orange sorbet, flourless orange cake

**Canoli**

Custard and vanilla bean Chantilly, whole passion fruit sorbet, passion fruit curd

**Dark Chocolate and Raspberry Parfait**

Coconut Gelato