



# Father's Day Roast Lunch

**Sunday 6th September, 2026**

## Entree

**Heirloom Beetroot Salad,**  
orange, whipped ricotta & goats' cheese (v, gf)

**Zucchini Flowers,**  
filled with scallop mousseline, lightly steamed, citrus beurre blanc, salmon pearls (gf, M)

**Beef Tartare,**  
potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)

**Terrine,**  
confit chicken, duck & pistachios, apricot relish, toasted brioche

## Main Roasts

**Beef Ribeye, Jacks Creek,**  
horseradish sauce (gf, df)

**Porchetta, Bangalow**  
salsa verde (gf, df)

**Lamb Rack, June Prime, Riverina,**  
maderia jus (gf, df)

**John Dory, New Zealand,**  
roasted with cherry tomatoes, olive oil, lemon & herbs (gf, df, I)

## Sides for the Table

Paris Mash (v, gf)

Cauliflower Au Gratin (v)

Roast Vegetables, confit garlic (v, gf)

Selection of mustards

## Dessert

**Chocolate Fondant,**  
honeycomb, caramel, Chantilly cream (v)

**Sticky Date Pudding,**  
butterscotch sauce, vanilla bean icecream (v)

**Cheese,**  
selection of local & imported cheeses, honeycomb (v)

**\$120 per person**

*Children's menu also available*