



Entrée

Duck parfait, truffle butter, pickled cranberries, melba toast

Hiramasa kingfish, gribiche, salt and vinegar chicken crackling

Slow roasted lamb shoulder, ancient grains, beetroot, charred cabbage, lemon tahini

Vegetarian option - Roasted baby carrots, spiced dukkah, carrot ketchup, buttermilk, curry leaves (V, GF)

The Main Affair

Pan seared South Australian snapper, basil beurre blanc, buttered leeks, pickled zucchini, potato puree (GF)

Confit duck leg, horseradish, beetroot, heirloom carrots, crème fraiche (GF)

Roast Sirloin, XO sauce, tempura eggplant, snake bean, coriander (cooked medium rare)

Coorong Angus Chateaubriand for two (\$10 surcharge per person)
Tabasco butter kipfler potatoes, béarnaise, red wine jus

Vegetarian option - Roasted Eggplant, goats curd, crispy onions, quinoa, walnut

On the side

Herb salted potatoes 10

Leaf salad, seeds, honey mustard dressing (V, GF) 9



Dessert

Vanilla crème brûlée, pistachio crunch, candied mandarin (GF)

Chocolate & olive cake, salted caramel ice-cream, raspberry, toffee
peanuts

Crèmeux D-Argental soft cows milk cheese, served with house made lavosh,
apple gel, fresh apple

*Please ask your waiter about any advised dietary requirements or vegetarian
options*

<p>Father's Day Menu Entrée and Main \$60 3 courses \$75</p>

Gift for Dad

Win a Magnum for Dad!

Purchase any 6 Sidewood Wines to enter the draw to win a
magnum of the highly awarded 2015 Sidewood Shiraz!

Drawn at 4pm on Father's Day.