



FATHER'S DAY

3 COURSE LUNCH MENU

\$78 PP

ENTRÉES

DUO SEAFOOD PLATE:

Oysters natural, Fraser Island king prawns, baby gem lettuce and rose seafood sauce

SALT and PEPPER CALAMARI:

Rocket and aioli

WILSONS SEAFOOD CHOWDER:

Seasonal seafood, baguette slice

SAND CRAB LASAGNE:

With a creamy crustacean sauce

MAINS

BARRAMUNDI:

Grilled with a lime beurre blanc, green medley heirloom and carrots

ATLANTIC SALMON:

With kipfler potatoes, field mushrooms and lime bearnaise

SEAFOOD LINGUINE:

With prawns, calamari, blue lip mussels, scallops and a white wine sauce

BLACK ANGUS RIB FILLET:

With a two-pepper sauce, beans, carrots and thick cut chips

DESSERTS

APPLE RHUBARB AND ALMOND CRUMBLE:

Strawberry, lemon and mascarpone

CRÈME BRULÉE:

Vanilla bean, cinnamon crostini

FARMHOUSE CHEESE PLATE:

Double brie, mature cheddar and blue with lavosh, fruit confit, crispy baguette slices, dried fruits and nuts