



FATHER'S DAY CELEBRATION

Sunday 6th September 2020

MENU

ENTRÉES

DUO SEAFOOD PLATE:

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

SALT & PEPPER CALAMARI:

Rocket and aioli

WILSONS SALAD (V)

Baby cos, beanettes, vine ripened tomato, goats' cheese, olive pesto, Nicoise dressing

SAND CRAB LASAGNE:

With a creamy crustacean sauce

MAINS

BARRAMUNDI:

Grilled with a lime beurre blanc, beanettes, soft basil & Grana Padano polenta

SEAFOOD MARINARA

Prawns, calamari, Moreton Bay bug, scallops, tomato & basil

BLACK ANGUS RIB FILLET:

Two-pepper sauce, beanettes and pomme frites

MUSHROOM RISOTTO (V)

Canaroli riso, beanettes & beurre blanc

SIDES: crispy baguette and garlic butter 8.0 - Garden salad 8.0 - Potato frites 8.0

DESSERTS

GATEAU OPERA

Layered chocolate ganache, espresso & vanilla bean ice cream

CRÈME BRULEE :

Vanilla bean, cinnamon crostini

FARMHOUSE CHEESE PLATE:

Double brie & mature cheddar with lavosh, crispy baguette slices, dried fruits and nuts

3 courses Lunch 70.0 per person