



# Father's Day

Lunch & Dinner | Sunday 7 September

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Adults | \$140 per person

Children (4 - 12 years) | \$70 per person

## Charcuterie

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Sopressa Salami

Finocchiona

Hungarian Salami

Prosciutto

Coppa

Chicken Liver Pate

## Antipasto

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Dolmades, Cornichons, Pickled Green Jalapenos,  
Anchovies, Pickled Onions, Bush Tomato Chutney

Olives - Black, Kalamatas, Sicilian, Ligurian

## Artisan Bread Display

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Herb Focaccia, Rustic Baguette, Ciabatta, Rye Bread,  
Sourdough, Laugen, Pretzel, Wholemeal & Seeded  
Bread Rolls, Assorted French Breads

**Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.**

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

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## World Cheeses

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Manchego

Wynsdale Cranberry Cheddar

Truffle Stracciatella

Gorgonzola

Smoked Scamorza

Parmigiano Reggiano

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,  
Assorted Nuts & Dried Fruits, Walnut & Sundried  
Australian Currant Bread

## Salad Bar

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Aragula, Poached Pear, Goat's Cheese  
& Pine Nuts

Roasted Beetroot, Dill & Mandarin

Pesto Marinated Cherry Tomato, Olives & Red Onion

Moroccan Cauliflower Salad

Turkey, Potato, Cranberry Vinaigrette Salad

Beef & Glass Noodle Salad

Quinoa Pomegranate, Orange, Feta Salad,  
Candied Walnut

Shitake Salad

Clams, Yuzu Miso Dressing

Green Lip Mussels, French Vinaigrette

Lobster Cocktail Salad

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## Seafood

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Finest South Australian Shucked Oysters

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Jonah Crab Claws

Slipper Lobster

Smoked Salmon

### Condiments

Hot Pimento Aioli, Cocktail Sauce, Verjuice,  
Finger Lime Mignonette Dressing, Nam Jim,  
Ponzu, Lemon Wedges

## Japanese

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**Sashimi** - Salmon, Tuna

### Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus

Maki Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki Seaweed Gunkan

### Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang,  
Pickled Daikon, Pickled Lotus Root, Wakame,  
Sesame Soy Dressing

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## Asian

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Seafood Laksa  
Salt Fish Chicken Fried Rice  
Steam Rice  
Vegetarian Wok Fried Noodles  
Lamb Teriyaki Stir-Fry  
Mongolian Beef  
Chicken Dak Galbi  
Stir-Fry Seasonal Vegetables  
Prawn Crackers  
Edamame  
Truffle Mayonnaise Tempura Prawns  
Singapore Chilli Crab  
XO Black Bean Clams

### Condiments

Chilli Oil, Soy, Sambal

## Indian

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Coorgi Pork Chilli  
Mixed Vegetable Saffron Pulao  
Butter Chicken  
Dal Tadka  
Shahi Paneer  
Jeera Aloo  
Hirava Masala Fish Curry  
Kerala Lamb Curry  
Cocktail Samosa  
Onion Bhaji  
Naan, Chutney, Sauces Papads, Fryums

### Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,  
Mango Pickle, Mixed Vegetable Pickle, Masala  
Pappadums, Chilli & Coconut Sambal

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## Western

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Roasted Wild Mushroom Soup, Truffle Oil  
Ratatouille  
Roast Caulilini, Carrot & Asparagus, Dukkha Ricotta  
Truffle Mash  
Charred Broccolini, Pickled Shallots  
Fried Fish  
Duck Fat Potato Wedges  
Beef Cheek Ravioli, Red Wine Sauce  
Salmon, Creamy Lemon Sauce, Samphire  
Chicken Cacciatore  
Beef Medallions, Peppercorn Jus  
Smokey BBQ Pork Ribs  
Onion Rings  
Mini Beef Wellington Pies

## On the Carvery

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Cinnamon & Star Anise Pork Belly  
Beef Prime Ribs & Mustard Roasted WA Beef Striploin  
Rosemary & Garlic Marinated Leg of Lamb  
Selection of Grilled Sausages -  
Italian Coiled Sausage  
Spanish Chorizo  
Kangaroo Bangers  
Yorkshire Pudding  
Quattro Formaggi Flatbread  
Grilled Turkish Bread

### Sauces and Condiments

Onion Gravy, Beef Jus, Tasmanian Horseradish,  
Apple Sauce, Caramelised Onion, Honey Mustard,  
Mint Sauce, Gravy

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## Dessert Cube

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### Cakes

Decadant Chocolate Cake  
Strawberry Cream, Vanilla Mousse, Lemon Gateaux  
Tiramisu  
Dark Chocolate Mousse Bowl  
Green Tea & Mandarin Cake  
Strawberry Shortcake  
Blueberry & Lemon Trifle

### In Glasses and Individuals

White Chocolate Blood Peach, Raspberry Gel  
Almond Panna Cotta Exotic Fruit  
Earl Grey Mini Choux  
Passionfruit Cheesecake, Guava Gel  
Banana Cake Sandwich  
Cream Caramel  
Dark Chocolate, Morello Cherry Gateaux  
Dark Chocolate Cup Hazelnut, Fig, Caramel Ganache

### Hot Desserts

Cinnamon Apple, Oat Crumble Pudding  
Mixed Berry, Bread & Butter Pudding

### Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,  
Chocolate Sauce, Mango Coulis, Whipped Cream

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## On Display

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Ice Creams, Sorbet & Condiments

Coconut Vanilla Marshmallow

Cassis Marshmallow

Mini Red Velvet Cake, Orange Cream, Cheese Frosting

Chocolate Bark

Salted Caramel Chocolate Tart

Blueberry Financier

Assorted Pâte De Fruits

Dark & White Rocky Road

Assorted Cut Fruits

Assorted Whole Fruits

Chocolate Bon Bons

Lemon Tart

Pecan tart

Caramel Walnut Brownies

Assorted Macarons

Dipped Oreos

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