



FATHER'S DAY SPECIAL

Two Courses \$75 / Three Courses \$90
Complimentary garlic bread.

Entree

Escargot

Sauteed with tender garlic, butter, and white wine.

Duck Rilette

House made to a traditional French recipe, served with handmade pickles, mustard, and croutons.

Steak Tartare

Hand cut prime Australian steak served with classic accompaniments and cured egg yolk.

Wood Fired Cheese

Delicious nutty provolone cheese gently torched and served with rich, zesty homemade ratatouille.

Main

Bouillabaisse

Wood fire grilled market fresh fish, prawns and tender squid in a fragrant broth.

350g Rib Eye Steak

Bass Strait Rib Eye, MB2+. Rich and full-flavoured, served with Paris mash.

Confit du Canard

French confit duck leg served with decadent borlotti bean puree and traditional red cabbage.

Market Fresh Risotto

French peas, mint, and wood grilled zucchini.

Wagyu Rib Eye (\$45 supplement)

Rangers Valley MB6+. The king of steaks! Served with Paris mash.

Dessert

Baileys Creme Brulee

A house specialty! Creamy, rich and utterly indulgent. Served with ice cream.

Handmade Pavlova

Delicate handmade meringue served with Chantilly cream and market fresh fruit.

Crepe Suzette

Delicate Parisian-style crepes en flambe with Grand Marnier.



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Feasts to Share

All served with housemade sourdough, silky Paris mash,
and three of our chefs' specialty sauces

The T-Bone **\$152**

1kg premium handcut Black Angus MB4+. The best of both worlds - rich, delicious, flavourful striploin and buttery, tender filet. Served expertly sliced with the bone.

The Chef's Platter **\$152**

An absolute feast! expertly grilled Bass Strait MB2+ rib eye, barbequed baby back pork ribs in our chefs' secret bbq sauce, tender marinated sous-vide chicken Maryland with a delicate pesto stuffing, artisanal Provencal sausages, and succulent grilled giant prawns.

The Tomahawk **\$169**

1.1-1.3 kg premium handcut Angus Reserve Tomahawk steak.
Rich, juicy, and delicious - a true taste sensation.



FATHER'S DAY SPECIAL

Childrens' Menu

2 courses / \$24

Guests under 12 only please.

Includes a complimentary juice or soft drink.

Mains

Petite Sirloin

Wood grilled and served with your choice of chips or mash.

Kids' Sausages

Mild pork sausages served with your choice of chips or mash

Chicken Goujons

Crumbed chicken tenders served with mash or fries.

Mac and Cheese

Always a classic! Tender elbow macaroni and creamy, cheesy sauce topped with toasted sourdough crumbs.

Dessert

Ice Cream Sundae

Vanilla ice cream, your choice of topping, rainbow sprinkles.