

FATHER'S DAY

Served with warm rustic sourdough rolls with cultured butter

AMUSE BOUCHE

Coconut & kaffir lime cured scallop with beetroot purée (GF,DF)

Veg option: **Wood roasted heirloom tomato** with parmesan crisp (GF,V)

ENTRÉE

please select one

Salmon ceviche with wakame salad, wasabi mayo, shrimp crisps,
salmon pearls & sweet soy ginger dressing (DF)

Chorizo & sundried tomato arancini, mozzarella, saffron aioli & shaved Grana Padano

Grilled halloumi with beefsteak tomato, pomegranate seeds, grapes, kalamata olives,
basil & local truffle honey (GF,V)

MAINS

please select one

Lamb shoulder Tian wrapped in prosciutto with wood roasted cauliflower, green peas,
pumpkin & bacon relish, rosemary lamb jus (GF,DF)

Pan seared duck breast with braised Puy lentils, Dutch carrots, toasted sesame seeds,
honey & soy glaze (GF,DF)

Crispy skin Barramundi with Israeli couscous, winter vegetables,
grilled asparagus & wood-fire roasted harissa sauce (DF)

Eggplant & cherry tomato rigatoni with burrata, kalamata olives, confit garlic & spicy sugo (GFO,V)

DESSERT

please select one

Rum & raisin Bavares with praline mousse & gingerbread Rocher

Warm caramelized pear with whiskey cream, coffee sponge & cinnamon crumble (GF)

Peanut butter mousse with berry jelly, raspberry fluid gel, strawberry meringue,
peanut butter & chocolate shards (GF)

COFFEE & PETIT FOURS

Irish coffee truffle

Mandarin & chocolate tart

Bendoolery
— Estate —