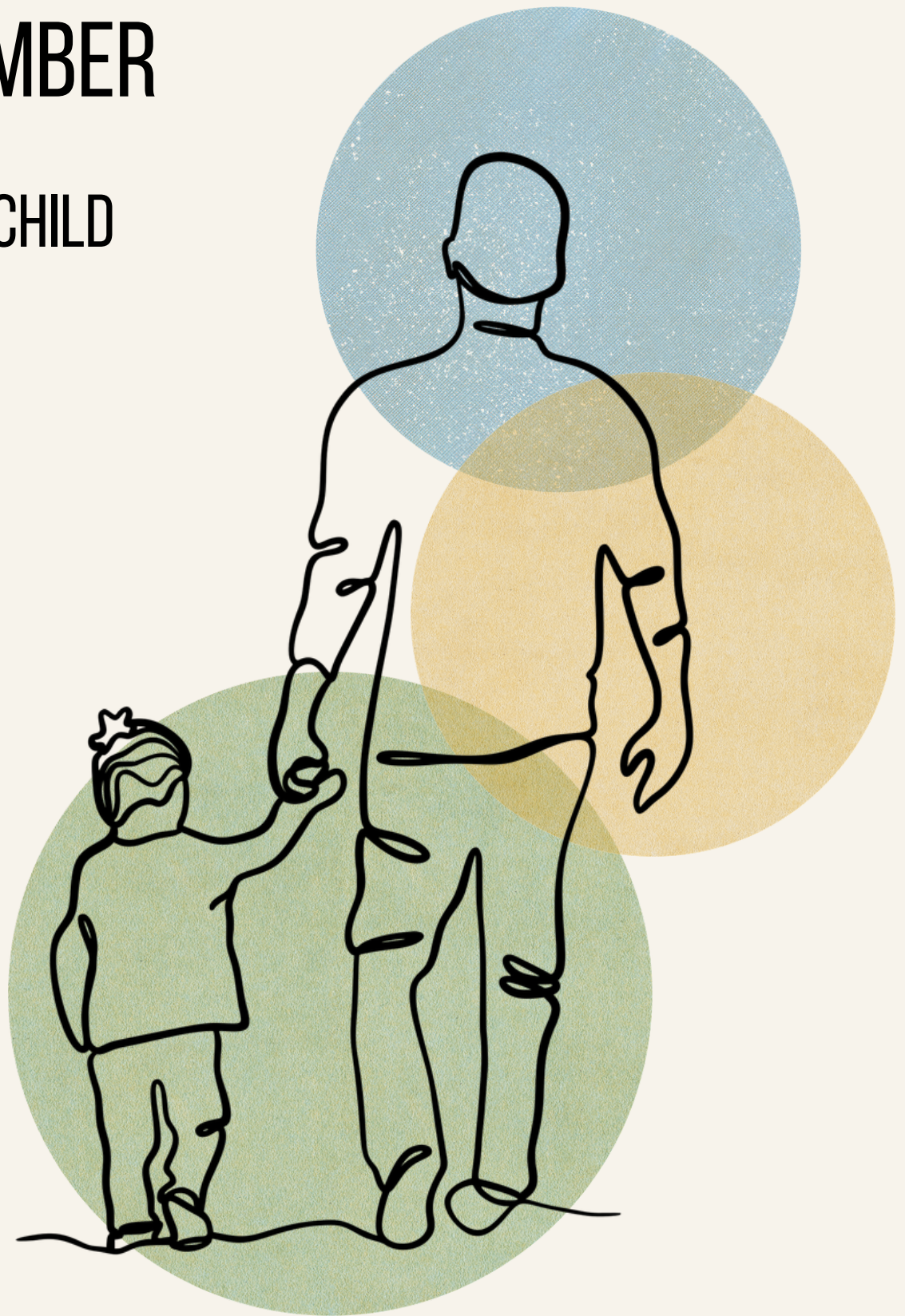


FATHER'S DAY

SUNDAY 6TH SEPTEMBER

\$90 PER ADULT | \$25 PER CHILD



FATHER [FAH-THUH]

The first person to teach you how to ride a bike, pour a beer, carve a roast, tell a terrible joke and always answer the phone when you need him.

MENU

\$90 PER ADULT | \$25 PER CHILD

SHARED ENTRÉES

SMOKED KINGFISH CRUDO

Tapioca cracker, buttermilk emulsion, kaffir lime, saltbush

BEEF TARTARE

Nori yolk, XO, chives, caper, shallot, croute

CHOICE OF MAIN

WAGYU EYE FILLET

Smoked pommes purée, spring greens, tallow emulsion, Cognac sauce

CRISPY SKIN SALMON

Smoked velouté, tarragon + fennel dauphine, asparagus, preserved lemon, baby herbs

MUSHROOM TAGLIATELLE (V)

Black garlic, parsley, shallot, chive, black pepper, pecorino

PEA RISOTTO (VE)

Truffle, watercress, white bean paste, tendrils, pickled lemon, puffed buckwheat, chilli oil

CHOICE OF DESSERT

STICKY DATE PUDDING

Dulce de leche, whipped vanilla mascarpone, oat shard

DARK CHOCOLATE DELICE

Blood orange, shiso, hazelnut candy rocks, pastry cream