

# FATHER'S DAY

**SUNDAY SEPTEMBER 6, 2020**

**3 COURSE MENU \$50PP**

## ENTREE

A sharing plate of;  
South American EMPANADAS, mozzarella and piquillo pepper ARANCINI, French Chicken PATE, marinated OLIVES and toasted bread

## MAINS (YOUR CHOICE FROM:)

CHICKEN, mushroom and tarragon Fricassee; served with almond rice

Honey soy glazed BEEF SCOTCH FILLET with sauteed mushrooms and crispy chat potatoes (GF)

Garlic and herb BARRAMUNDI fillet with beer battered potato chips and fresh salad

BOUILLABAISSSE French seafood stew with our chef's latino touch (GF)

PORK FILLET, port and mustard jus, baked sweet potato and apple chutney (GF)

Eggplant, pumpkin, mushroom, spinach and mozzarella LASAGNE (GF) (V)

## DESSERT (YOUR CHOICE FROM:)

White chocolate BREAD & BUTTER PUDDING

Baked CHEESECAKE with poached pears

ORANGE CITRUS SYRUP CAKE and berry compote

*Your hosts, Juan and Sonia,  
plus all the friendly helper bees*

V - Vegetarian  
GF - Gluten Free

## **DAD'S MINI PARTNERS \$20pp**

CHICKEN SCHNITZEL with chips

FETTUCCHINE BOLOGNAISE with toast

CRUMBED FISH and chips

HAM, PINEAPPLE & CHEESE PIZZA

Plus, a scoop of ice cream with your favourite topping, marshmallow and chocolate sprinkles

Plus, a cold drink – juice, soft drink, milkshake