

# Father's Day Lunch

Sunday, September 6<sup>th</sup> 2015

## Entree

Soup of the day served with a RiverBank bread roll

Or

Chicken Caesar salad with baby cos, anchovies, parmesan, garlic croutons, crispy bacon and soft poached egg *(\*GF)*

Or

Carpaccio of grain-fed beef, foie gras, truffle oil, fennel and apple salad *(\*GF)*

## Main

Beef fillet, beef cheek ravioli, potato and gruyere cheese gratin, mustard jus *(\*GF)*

*Winemaker's suggestion: 2012 Shiraz*

Or

Grilled market fish of the day, garlic prawns, smoked cod and chive mash, Pernod cream *(\*GF)*

*Winemaker's suggestion: 2013 Semillon*

Or

Five spiced marinated duck breast, bok choy, noodles, crispy squid tentacles, star anise and cardamom jus

*Winemaker's suggestion: 2013 Tempranillo*

Or

Homemade potato gnocchi, spinach and gorgonzola cream sauce and parmesan **(V)**

*Winemaker's suggestion: 2013 Verdelho*

## Dessert

Chocolate crème brulee, chocolate coated caramel popcorn, malteser ice cream *(\*GF)*

Or

Apple cinnamon crumble, crème anglaise, vanilla bean ice cream

**\$80 per guest**

**Head Chef Darren King**