

MENU *Three course shared feast*

SHARED STARTERS

Sonoma focaccia, Hunter Valley olive oil, aged balsamic *ve*

Tuna carpaccio, pickled fennel, lemon oil, baby caper, micro rocket, pine nut *gf, df, a*

San Daniel 18-month prosciutto, fig jam, gorgonzola dolce cheese, balsamic reduction, pistachio *df*

Fried baby calamari, semi-dried tomato aioli, baby basil *i*

SHARED MAINS

Slow-roasted beef sirloin, cherry tomato, Tuscan cabbage, three pepper sauce *df*

Shell pasta, Australian prawns, creamy tomato and vodka sauce *a*

Lamb and rosemary bolognaise, soft polenta, pesto, pecorino cheese

SHARED SIDES

Crispy rosemary potatoes, garlic, fresh herbs *gf, ve*

Salad of tomato, cucumber, basil and ciabatta crouton, white balsamic dressing *df, gf, ve*

TO FINISH

Classic Tiramisu with mascarpone, coffee-soaked sponge, cocoa *v*



Father's Day 2026

df dairy free // *gf* gluten free // *v* vegetarian // *ve* vegan // *a* Australian seafood // *i* imported seafood