



Father's Day Exclusive Lunch

SET MENU

2 COURSE \$98PP | 3 COURSE \$115PP

ENTRÉES

Choice of

Ceviche of blue eye cod, avocado, garlic chips, horseradish,
tostadas and coriander (I, GF)

Sommelier recommended pairing 2025 Arneis Single Vineyard

Sesame prawn toast, Sichuan pickled cucumbers, chilli jam,
sesame praline (I, LF, GF)

Sommelier recommended pairing 2024 Semi Dry Riesling Single Vineyard

Semolina gnocchi, cherry tomato, eggplant, ricotta and EVOO basil oil (V)

Sommelier recommended pairing 2023 Pinot Gris Single Vineyard

Mushroom and sage arancini, sauteed local oyster mushrooms,
aioli and parmesan (V)

Sommelier recommended pairing 2022 Pinot Noir Single Vineyard

MAINS

Choice of

Grilled wagyu beef sirloin (M/R), green pepper sauce, braised carrots,
crisp pommes Anna (GF)

Sommelier recommended pairing 2018 Shiraz

Roast lamb rack, beetroot and feta salad, parsley relish and garlic jus (GF)

Sommelier recommended pairing 2022 Tempranillo Single Vineyard

Roast Porchetta, braised red cabbage, spatzle and beer gravy (LF)

Sommelier recommended pairing 2021 Gamay Noir Single Vineyard

Salt and pepper cauliflower and eggplant, celeriac purée,
coriander and bang bang dressing (V, GF)

Sommelier recommended pairing 2021 Unoaked Chardonnay Single Vineyard

DESSERTS

Choice of

Hot banana souffle, cinnamon ice cream, caramel sauce, Chantilly cream

Vanilla bean and rhubarb brûlée, coconut wafer (GF)

Flourless chocolate mousse cake, raspberries and fresh cream (GF)

EVOO - PepperGreen Estate Extra Virgin Olive Oil

Allergies GF- Gluten Free/ LF- Lactose Free/ V- Vegetarian / Seafood Origin (I) Imported