Father’s Day Lunch
Sunday 3rd September 2017

Entrées
Smoked ocean trout tartare, pickled beets, rye, brown butter, salted egg yolk
or
Pan seared scallops, roasted nori gel, kohlrabi
or
Roast quail, truffle mushroom farci, port infused prunes, polenta
or
Cheddar cheese galette, watercress, pickled onion and tomato salad

Main Courses
Pan seared snapper, oyster mushrooms, Chinese spinach, pine nuts, celery, anchovy butter
or
Chargrilled eye fillet, beef fat roasted Jerusalem artichokes, caramelised onion,
green mustard, jus
or
Honey mustard duck breast, apple, roasted celeriac, duck parfait
or
House grown mushroom risotto, peas, spinach, truffle oil

Coffee and tea served with chocolates

2 Course Menu $70 per person
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*or*  
Pan seared scallops, roasted nori gel, kohlrabi  
*or*  
Roast quail, truffle mushroom farci, port infused prunes, polenta  
*or*  
Cheddar cheese galette, watercress, pickled onion and tomato salad

**Main Courses**
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*or*  
Chargrilled eye fillet, beef fat roasted Jerusalem artichokes, caramelised onion, green mustard, jus  
*or*  
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*or*  
House grown mushroom risotto, peas, spinach, truffle oil

**Desserts**
Queensland strawberry tart, elderflower syrup, crème fraîche  
*or*  
Charred pear, hazelnut toffee cake, licorice ice cream, salted caramel  
*or*  
Customs House classic crème brûlée, almond biscotti

**Coffee and tea served with chocolates**

**3 Course Menu $88 per person**