

S·P·Q·R

Father's Day
4 September 2016



3 Courses \$65

PRIMI

A choice of either:

POACHED PRAWN SALAD

Australian Prawns

w/- sautéed chorizo, cucumber, chervil, shallots, baby cos, chili, lemon juice

SALMON GRAVLAX

(cured in Hendrick's Gin)

w/- linguini, capers, dill, micro herbs, crayfish pearls

SEARED RARE TUNA SALAD

w/- cherry tomatoes, olives, crispy potato flakes & balsamic

FREE FARMED PORK BELLY CONFIT

(Slow roasted for 7 hours)

w/- Giusto Richardo balsamic, truffle salt, watercress

EYE FILLET CARPACCIO

w/- crispy capers, rocket, balsamic, chilli oil, shaved parmesan

SECONDI

A choice of either:

PAN FRIED FRESH SNAPPER

w/- lemon butter, capers, potato garlic mash,
fresh broccolini, aged balsamic

DUCK GNOCCHI

w/- shiitake mushrooms, garlic, chili, fresh thyme, tomatoes, red wine jus

VEAL MILANESE

crumbed w/- parmesan, Italian parsley
served w/- rocket salad, truffle oil

ANGUS PURE EYE FILLET

w/- slow roasted tomatoes, salsa, hand cut fries, truffle salt, balsamic

DOLCI

A choice of either:

TIRAMISU

traditional coffee liqueur dessert

BLOOD ORANGE SORBET

served w/- fresh mint

COMTÉS

semi hard cow's milk cheese