



**FATHER'S DAY
SUNDAY ROAST LUNCH**

created for you by

**TASMANIA'S FINEST
FARMERS & FISHERMEN**

FATHER'S DAY LUNCH MENU

\$55.0 per person

Entree

St Helens 'lease 65' oysters, natural
(Craig Lockwood)

Tasmanian scallop and crab pie, herb salad
(Hardy Family Fishermen)

Tasmanian avocado, Tongola Farm goats curd, cucumber, mole
(Avocado; Paul & Maria Bidwell, Cheesemakers; Iain & Kate Field)

Nichols chicken liver parfait, beetroot chutney, brioche
(Rob Nichols)

Main Course

King Island grass fed beef wellington, Bordelaise sauce
(King Island Butcher Shop)

Mount Gnomon Farm roast pork loin, spiced jus
(Guy Robertson)

Sides;
boulangère potato,
braised red cabbage,
brussels sprouts,
fennel & chestnut

To Finish

Willie Smith Organic apple tarte tatin, Pyengana Dairy vanilla ice cream
(Apples; Ian Smith, Cheesemakers; Jon & Lyndall Healey)

Lemon meringue pie

Tasmanian Cheese Plate
King Island Dairy 'Furneaux' double cream brie
Ashgrove Dairy cheddar
.. oat cake, lavosh, fruit loaf, chutney