

FATHER'S DAY BREAKFAST

SUNDAY 6TH SEPTEMBER 2026

TO START

Glass of Sparkling Wine, Tea, Coffee, or Juice

TO SHARE

Seasonal Fruits & Assorted Pastries

MAINS (CHOICE OF)

Poached Free-Range Eggs, Bacon, Mushrooms, Hollandaise Sauce, Sourdough Toast

Smashed Avo On Toast, Whipped Feta, Roasted Tomato Salsa, Dukkah (v)

Buttermilk Pancakes, Maple Syrup, Berry Compote, Crème Fraîche (v)

Additional Glass of Sparkling Wine Or Mimosa 12



Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.

FATHER'S DAY BREAKFAST

CHILDREN'S MENU

SUNDAY 6TH SEPTEMBER 2026

DRINKS

Milk or Juice

TO SHARE

Seasonal Fruits and Assorted Pastries

MAINS (CHOICE OF)

Poached Free-Range Egg, Bacon, Sourdough Toast

Smashed Avo On Toast, Whipped Feta, Roasted Tomato Salsa, Dukkah (v)

Buttermilk Pancake, Maple Syrup, Berry Compote, Crème Fraîche (v)



Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.

FATHER'S DAY LUNCH

SUNDAY 6TH SEPTEMBER 2026

TO START

Smoked Cheddar Churro, Caramelised Onion Aioli (ve)

Yellow Fin Tuna Sashimi, Creme Fraiche, Chives, Salmon Roe (A)

1ST COURSE

Wagyu Beef Carpaccio, Parmesan, Baby Cappers, Rosemary Mayo (gf)

Grilled Prawns, Salsa Verde Butter, Lemon, Parsley (gf) (A)

Stracciatella, Roasted Capsicum, Kalamata Olives, Grilled Zucchini Ribbon, Mint, Crostini (ve)

2ND COURSE

Daintree Barramundi, Crispy Kale, Blood Orange Beurre Blanc, Topinambur, Chives (gf) (A)

MB4+ Sirloin, Truffled Potato Gratin, Leeks, Dijon Jus (gf)

Mafaldine, Wild Mushroom Ragú, Porcini, Parmesan, Sage (ve)

THIRD COURSE

Poached Apple, Lemon Curd, Sable, Citrus (ve)

Sticky Date Pudding, Vanilla Ice Cream, Cinnamon Caramel (ve)

SIDES

Baby Leaf Salad, Pickled Shallot, Oregano Dressing (ve, gf, df)

Roasted Chat Potato, Duck Fat, Rosemary (gf, df)



Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.

FATHER'S DAY LUNCH

CHILDREN'S MENU

SUNDAY 6TH SEPTEMBER 2026

SNACKS

Manchego Croquettes

TO SHARE

Seasonal Fruits and Assorted Pastries

MAINS (CHOICE OF)

Battered Flathead, Rocket Salad, Fries, Tartare Sauce (df)

Crumbed Chicken Breast, Fries, Leaf Salad, Tomato Ketchup (df)

Penne Bolognese, Parmesan, Parsley

MAINS (CHOICE OF)

Tahitian Vanilla Ice-cream, Chocolate Sauce (gf)

Chocolate Brownie, Chocolate Crumb, Raspberry Sorbet



Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.

All debit cards will incur a 0.55% processing fee.