

# Father's Day 2017

## Entrees

### Leek and Brie Croquettes (V)

Crumbed leek and brie croquettes deep fried, served with red current, lemon, orange and port sauce.

### Pork Rillettes (GF without baguette)

Shredded pork shoulder seasoned and served with cornichons, onion jam and baguette.

### Chicken Quenelles (GF without sourdough)

Chicken mousse folded with choux pastry and poached in milk served with a tarragon veloute.

### Prawns Provencal

Prawns sautéed in a tomato, capsicum and olive sauce served with grilled sourdough.

## Mains

### Scotch Fillet (GF)

250g scotch fillet cooked to your liking with a red wine, mushroom, eschalot and beef jus sauce on medley of vegetables and lyonnaise potatoes.

### Mushroom Ragu (V)

Medley of mushrooms sautéed and finished with lemon and parsley on cheesy polenta.

### Chicken Ballantine (GF)

Chicken breast filled with semi dried tomato and caramelised eschalots on rice pilaf with a basil cream sauce.

### Salmon Fillet

Seared salmon fillet on wilted greens and parsnip chips with a lemon mousseline.

## Desserts

### Brulee (GF without biscotti)

Creamy vanilla brulee with walnut and coconut biscotti.

### Sugar Tart

Quebec style sugar tart served with chantilly cream.

### Mousse

Rich chocolate mousse on chocolate crumbs with cat's tongue biscuits.

### Iced Soufflé (GF)

Iced apricot soufflé with pistachio praline.

