



RESTAURANT • LURLEENS ®

FATHER'S DAY LUNCH MENU

5th September 2010

\$80.00 per person (\$75.00 per member)

Steamed prawn and scallop wontons, duck breast salad, Chinese black vinegar, soy and sesame sauce

Char grilled vegetable and bocconcini cannelloni, smoked Rannoch Farm quail, roast tomato jus

Taste plate of local king prawns, beer battered Moreton Bay bug tail, smoked salmon, Louisiana crab cake, avocado and lime mayonnaise



450g char grilled Florentine beef steak, hand cut fat chips, Portobello mushroom, béarnaise, wild mushroom jus

Fillet of wild caught barramundi, Primavera potatoes, grilled garlic king prawns, salsa verde, beurre blanc

Grilled salt water cured pork cutlet, roasted pumpkin and leek slice, baked stuffed apple, crackling apple cider sauce



Baked passionfruit brûlée, chocolate tuille, passionfruit jelly

Brandy snap filled with honey parfait, Redlands strawberries, blackberry coulis

Wedge of Witches Chase Gold medal triple cream brie,
dried and fresh fruits, cracker selection

All fathers receive complementary glass of Sirromet's 2009 Late Harvest Pinot Gris
Coffee & petit four

All beverages charged on consumption

Executive Chef: Andrew Mirosh

** PLEASE NOTE, ONE ACCOUNT PER TABLE **