

FATHERS DAY

2 course \$74pp - Entree, main

3 course \$84pp - Entree, main, dessert

THE
RETREAT
— RESTAURANT & BAR —

ENTRÉE

Marinated olives ^{GF VGN}

Prawn cocktail - poached prawns, Marie Rose sauce, chives, butter lettuce ^{DF GF I}

Anchovy Pissaladiere - charcoal roasted Paddock baguette, tomato, shallot jam, anchovy, chives ^{DF}

Comte cheese and truffled mushroom gougheres, crème fraîche, roast garlic custard, truffle ^{VG}

Potato hash, French onion cream, salmon roe, chives ^{GF I}

MAIN

250g Wagyu rump, dressed leaves, bordelaise sauce ^{GF DF}

Chicken breast a la Dijon, shaved fennel, fennel cream ^{GF}

Grilled seasonal greens, Provencal paste, smoked paprika oil, olive crumb ^{GF VGN O}

Beef tallow fries, confit garlic aioli ^{GF DF}

DESSERT

Dark chocolate delice, whipped salted caramel, berry compote, fuillantine crumble

ADD WINE PAIRING

Ask us about our sommelier's picks for today's menu

Please see staff regarding dietary requirements - vegetarian and vegan options available on request.

gf - gluten free | gfo - gluten free option | vg - vegetarian | vgo - vegetarian option | vgn - vegan | vgn o - vegan option