# — FATHER'S DAY MENU —

#### Additional Oyster Course

Sydney rock oysters, half dozen, green apple sorbet, kampot pepper 38

# **ENTRÉE**

Roast carrot casoncelli, chestnut mushrooms, tomato broth Kingfish sashimi, cumquat & coconut sambal, herb oil Smoked mortadella, house made grissini, black garlic

### MAIN

Baked miso celeriac, baby radish, mountain caviar

Crispy barramundi, roast fennel, green chilli salsa, trout roe

Jacks Creek oyster blade, pommes Anna, green peppercorn jus gras

BK garden salad, white balsamic dressing

Crisp duck fat potatoes, rosemary

## **DESSERT**

Chocolate cremeux, sesame cracker, blackberries

Crema Catalana, burnt blood orange.

#### \$115 per person

Includes bread and sparkling water.

Please note a 10% surcharge applies on Sundays.

BORONIA KITCHEN