

SIRROMET

LIFE • STYLE • WINE ®

DAD

*I don't care
how poor a man is,
if he has family
...he's RICH!*

M.A.S.H – Colonel Potter

CELEBRATE

Father's Day

AT RESTAURANT LURLEEN'S

Gather the family and friends and treat dad to a delicious three course lunch in award winning Restaurant Lurleen's. With a gourmet section of modern Australian cuisine matched with Dad's favourite Sirromet wines, it's a sure fire way to let Dad know how much he's appreciated.



Australia's Multi-Award Winning Winery

www.sirromet.com

FATHER'S DAY
Lunch Menu

5th September 2010

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

Entrée

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

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

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

Main

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

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

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

Dessert

Baked passionfruit brûlée with chocolate tuille and passionfruit jelly

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

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

*All fathers receive a complimentary glass of
Sirromet's 2009 Late Harvest Pinot Gris*

Coffee and petit four

Executive Chef: Andrew Mirosh

**Please note, one account per table. All beverages charged on consumption.*



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