

# FATHER'S DAY

SET MENU

TWO COURSES \$45PP

## TO START

ANTIPASTO & BAKED BRIE BOARDS  
(APPROX ONE BOARD SERVED BETWEEN TWO PERSONS)

## CHOICE OF MAINS

CIDER BATTERED FISH & CHIPS (V, DF)  
WA BLUE SPOTTED EMPEROR, GARDEN SALAD,  
ORANGE & CIDER MUSTARD DRESSING

RISOTTO (V, VEO')  
MUSHROOM, SPINACH, FETA

PORK & CIDER RAGOUT (GFO', DF)  
WA PORK SHOULDER, POLENTA, BROCCOLINI,  
CRUSTY BREAD

LAMB SHANKS (GF, DF)  
WA LAMB SERVED ON POLENTA WITH  
BROCCOLINI

GF - gluten free. GFO - gluten free option. VEO - vegan option

As CORE chefs prepare everything fresh and from scratch, we cannot guarantee cross contamination of allergens including gluten, nuts and dairy. Please ask staff



# FATHER'S DAY

SET MENU

THREE COURSES \$60PP

## TO START

ANTIPASTO & BAKED BRIE BOARDS

(APPROX ONE BOARD SERVED BETWEEN TWO PERSONS)

## CHOICE OF MAINS

CIDER BATTERED FISH & CHIPS (V, DF)

WA BLUE SPOTTED EMPEROR, GARDEN SALAD,  
ORANGE & CIDER MUSTARD DRESSING

RISOTTO (V, VEO')

MUSHROOM, SPINACH, FETA

PORK & CIDER RAGOUT (GFO', DF)

WA PORK SHOULDER, POLENTA, BROCCOLINI,  
CRUSTY BREAD

LAMB SHANKS (GF, DF)

WA LAMB SERVED ON POLENTA WITH  
BROCCOLINI

## CHOICE OF DESSERT & COFFEE

CORE'S SPIFFY APPLE PIE, APPLE PIE ICE-CREAM

PEANUT BUTTER BROWNIE, MACADAMIA ICECREAM (GF)

CHEESE PLATE & ORCHARD FRUIT (SHARE BETWEEN TWO)

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