

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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allergens including gluten, nuts and dairy. Please ask staff