



Father's Day Menu

All fathers dining at Studio Café receive a complimentary glass of Cape Mentelle Sauvignon Blanc Semillon or Cape Mentelle Cabernet Merlot with their meal

Entrée

French onion & braised beef cheek soup with emmenthal croutes	\$14
Wild rocket, pear, St Agur blue, roast walnut & apple balsamic dressing	\$18
Duck liver parfait, red onion marmalade, toasted Brioche	\$18
Seared tuna with angel hair, lime , chilli & baby capers dressing	\$18

Main (all mains served with marinated roasted kipfler potatoes, vegetable skewer & mixed salad)

Grilled stuffed portobello mushroom	\$22
200g Wagyu burger	\$22
Salmon en papillote with herbs, white wine, & mushrooms	\$28
300g T-Bone steak	\$29
Hunter Valley lamb cutlets	\$29

Desserts

Warm chocolate brownie, coconut sorbet & chocolate sauce	\$13.5
Bailey's tiramisu	\$13.5
Apple and raisin crumble with vanilla bean ice-cream	\$13.5
Selection of gelato	\$13.5
Cheese board with traditional accompaniments	\$23.5
Dessert assiette plate (minimum order 2 person) \$14 per person	\$28

Under 12 Kids Menu (all served with marinated roasted kipfler potatoes, vegetable skewer & mixed salad)

100g Wagyu burger	\$15
Marinated BBQ Chicken thighs	\$15

****All kid meals comes with dessert - Vanilla ice-cream with chocolate topping

Wine	Glass	Bottle
Cape Mentelle Sauvignon Blanc	\$9.5	\$43
Cape Mentelle Cabernet Merlot	\$9.5	\$43

All meals are cooked to order we thank you for your patience