



Father's Day

PANHEAD DINNER

Date: 2nd September 2017

Time: Predinner drinks from 6pm, seated by 6.30pm

\$99 per person

To Start

Panhead Pilsner

Rye bread

Truffle butter

Kaipara Oysters

Natural / Tempura, aged balsamic vinegar

Ora King Salmon

Daikon tofu, squid ink teriyaki, pickles

Masala Lamb cheeks

Savoury granola, Lot8 Masala olive oil

Sorbet - Panhead Sorbet

Chocolate porter Sous Vide Beef cheeks

Celeriac

Baked Bombe Alaska

Salted caramel ice cream, ginger bread

Schoc Winston Churchill Tobacco Cigars