



feral brewing company
FATHERS DAY (2 course)
\$48 Per Person
entrée

feral tasting platters

chef's selection of seasonal gourmet produce

main (choice of one of the following)

char grilled sirloin

w/ lyonnaise potato, semi-dried tomato and feral shiraz jus

pink snapper

Oven baked w/ fresh melon salsa & grape seed vinaigrette

warm chicken salad

cajun spiced chicken, w/ cashews, cherry tomato, avocado & cajun aioli

eggplant lasagne (v)

layers of grilled eggplant filled with tomato fondue and buffalo mozzarella, topped with basil pesto alongside a crisp garden salad

please note: in the interest of patron safety all food must be consumed on premises

(v) vegetarian-friendly