

MENU

\$65 per person

2 courses

\$85 per person

3 courses

STARTERS

Braised duck & pine mushroom pie, du puy lentils & thyme

Organic pumpkin, curry, pickled daikon salad and lotus root GF/DF/VE

Chargrilled octopus, marinated radish, fennel, shallot & saltbush aioli GF/DF

Charcuterie plate of rilette, duck terrine, salami, capocollo, kangaroo pastrami, pickled vegetables & croutes DF

MAINS

Slow braised pork belly, pickled quince, fennel puree, pumpkin GF/DF

Seared barramundi, celeriac puree, lemon myrtle, garden peas and samphire GF/DF

Sticky lamb shoulder, whipped polenta, romesco, green olive & thyme GF

Grass fed eye fillet, fondant potato, fennel pickle, shiraz butter GF

Pan fried gnocchi, wild mushroom, leek, basil pistou, smoked ricotta V

SIDES \$9 each

Jerusalem artichokes, pine mushroom, onion puree GF/DF/VE

Hand cut russet chips with rosemary salt GF/DF/VEO

Roasted cauliflower, black garlic, roast almonds, thyme GF/DF/VE

DESSERT

Charred pear, polenta pudding, lavender syrup & coconut sorbet GF/DF/VE

Chocolate parfait, burnt orange syrup, citrus salad, honeycomb V/GF

Espresso creme brûlée, muscat soaked raisins, hazelnut ice cream V/GF

Farmhouse cheese with lavosh, mustard fruit & quince paste V/GFO

