

MENU

\$59 per person

2 courses

\$79 per person

3 courses

STARTERS

Quail & pine mushroom pie, braised lentils & tarragon /DF

Char grilled carrots, tahini dressing, carrot hummus, cashews & mint GF/DF/VE

Chamomile cured kingfish, apple remoulade, finger lime dressing & celery leaf GF/DF

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

MAINS

Slow braised pork belly, blood plum, radish, fennel & crackle GF/DF

Seared barramundi, green goddess, fermented wombok, lime dressing & shiso GF/DF

Sticky lamb shoulder, charred zucchini, hummus, shank croquette & chimmichurri DF

Grass fed eye fillet, pressed potato, charred spring onion & black garlic butter GF

Pan fried gnocchi, golden squash, braised leek, basil pistou, ricotta & lemon thyme V

SIDES \$9 each

Chargrilled pumpkin, zhoug, pepitas GF/DF/VE

Hand cut russet chips, rosemary salt & black garlic aioli GF/DF/VEO

Broccoli, zaatr, sesame whipped tofu, crispy shallots GF/DF/VE

DESSERT

Poached blood plums, rosewater soup & coconut sorbet GF/DF/VE

Chocolate parfait, red wine quince, hazelnut & chocolate soil V/GF

Honey & wattle seed creme brûlée, granola & pistachio ice cream V/GFO

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

