



2 courses \$69 per person | 3 courses \$89 per person

### STARTERS

Otway free range pork belly, sherry glazed pear, charred radicchio, crackle GF/DF

Charred heirloom carrots, whipped cashew, pomegranate, mint oil GF/DF/V/VE

Golden Farms corn fed duck pie with braised lentils and porcini jus

Garfish escabeche, salsa romesco, fennel pollen GF/DF

### MAINS

Pan seared barramundi, whipped cauliflower, soybeans and chive dressing GF/DF

Ricotta gnocchi, wild mushrooms, peas, truffled mascarpone, chervil GF/V

Goldfields lamb rump, charred parsnip, pine nuts, currant dressing, lemon thyme, GF/DF

Eye fillet, horseradish potato, onion puree, herb butter GF

500g Rib eye served on the bone add \$25

### SIDES \$12 each

Charred pumpkin, spinach puree turmeric dressing, pepitas GF/DF/V/VE

Hand cut chips with black garlic aioli GF/DF

Garlic roasted brussel sprouts, basil pistou, yeast GF/DF/V/VE

### DESSERT

Pistachio and rose water semolina cake, grilled figs, honey labneh V

Dark chocolate and banana bread pudding, salted caramel ice-cream V

Macadamia and coconut 'panna cotta' with pineapple, mango, lime GF/DF/V/VE

Farmhouse cheese, quince paste, honey, lavosh V/GFO