

MENU

\$69 per person 2 courses

\$89 per person 3 courses

STARTERS

Otway free range pork belly with green goddess, fermented fennel and crackle GF/DF

Charred asparagus, whipped celeriac, preserved lemon, hazelnuts GF/DF/V/VE

Brined and smoked Golden Farms duck breast with rhubarb puree, marinated lentils and saltbush GF/DF

Cured Goulburn Farm trout with wood roasted beetroot puree, edamame and finger lime dressing GF/DF

MAINS

Oven roasted Bare Bird chicken breast, chestnut farce, braised lentils GF

Azzurri ricotta and braised leek tortellini with spinach puree, peas and pecorino V

Goldfields lamb rump with tahini yoghurt, charred broccoli and salsa verde GF/DF

Eye fillet, roast onion puree, smokey brisket croquette, herb butter

500g Rib eye served on the bone add \$20

SIDES \$12 each

Charred pumpkin with sunflower seeds, turmeric and current dressing GF/DF/V/VE

Hand cut chips with rosemary salt and aioli GF/DF

Roast cauliflower, Meredith goats curd, fino sherry dressing and pine nuts GF/DF/V

DESSERT

Mandarin pudding, coconut sorbet, citrus salad and Vietnamese mint GF/DF/V

Basque cheesecake, raspberry sorbet, rose meringue V/GF

Charred pear, Anzac crumble, chocolate mousse and local honey parfait GF/V

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

