



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

STARTERS

Otway free range pork belly, roast shallot, fennel and broad bean puree, crackle GF/DF

Roasted Jerusalem artichoke, watercress puree, truffle dressing GF/DF/V/VE

Lamb shank pie, sauce piperade, basil oil DF

Mussel and leek chowder, pangrattato, orange infused olive oil

MAINS

Chargrilled kingfish, celeriac, confit leek, caper and lemon myrtle dressing GF/DF

Chickpea panisse, crushed peas, whipped ricotta, preserved lemon, chive oil GF/V

Roasted Golden Farms duck breast, braised savoy cabbage, sauce charcuterie GF/DF

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

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

SIDES \$12 each

Roasted cauliflower, whipped tofu, fennel dukkah GF/DF/V/VE

Hand cut chips with black garlic aioli GF/DF

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

DESSERT

Caramelised apple tart, rum and raisin ice cream V

Arborio rice pudding, baked quince, spiced almonds GF/V

Walnut praline semifreddo, poached pear, dark chocolate sauce GF/DF/V/VE

Farmhouse cheese, muscatel grapes, honey, lavosh V/GFO