

MENU

\$59 per person

2 courses

\$79 per person

3 courses

STARTERS

Slow braised pork belly, crackling, green goddess & fermented fennel GF/DF

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

Chamomile smoked 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

Char grilled pork cutlet, caponata, white bean puree & salsa verde GF/DF

Roast duck breast, leg croquette, peach compote, red wine cabbage & shiso DF

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

Pan fried gnocchi, asparagus, broad beans, leek, peas & goats curd V

Seared Goulburn King trout, pickled beetroot, horseradish yoghurt, cress oil,
preserved lemon & sorel GF

DESSERT

Compressed watermelon, strawberry rose soup, kaffir lime & coconut sorbet GF/DF/VE

Chocolate parfait, caramelised cherries, wattle seed syrup & chocolate soil V/GF

Orange & cardamon brûlée, madelines & pistachio ice cream V/GFO

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

SIDES \$9 each

Roasted beetroot, sorrel, pickled shallot, radish & blood orange GF/DF/VE

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

Cauliflower, smoked tomato, green olive & lemon thyme GF/DF/VE

