

MENU

\$59 per person

2 courses

\$79 per person

3 courses

STARTERS

Slow braised pork belly, crackling, chestnut puree & pickled quince GF/DF

Wood roasted carrots, cashew cream, sorrel, honey dressing & radish GF/DF/V

Lightly smoked trout, vegetables escabeche, dill oil & frisée GF/DF

Charcuterie selection with rilette, quail terrine, capocollo and smoked kangaroo with sourdough and pickles GF/DF

MAINS

Roasted duck breast, parsnip noodles, wild mushrooms & madeira jus GF/DF

Slow braised lamb, cauliflower puree, smoked tomato & pickled shallots GF/DF

Sticky beef cheek, truffled potato, glazed shallots & crispy thyme GF

Pan fried gnocchi, wild mushrooms, leek, roasted hazelnuts & goats curd V

DESSERT

Spiced quince tart, hazelnut syrup & vanilla bean ice cream V

Chocolate parfait, wood roasted pear, chocolate soil & honeycomb GF/V

Mandarin pudding, coconut sorbet & blood orange salad GF/DF/V

Farmhouse cheese with lavosh, mustard fruit & quince paste V

SIDES \$9 each

Wood-fire roasted beetroot, sorrel, pickled shallots & pomegranate GF/DF/V

Beans, black garlic, brown butter & lemon thyme GF/V

Garden salad, baby cucumber, onion, radish & fingerlime dressing GF/DF/V

