

SEASONAL A LA CARTE MENU

Choice of 3 starters / 3 Main Courses / 3 Desserts

Sample menu only

STARTERS

truffled goats curd / salt-roasted baby beets / chestnut / honey vinaigrette (V)
house-smoked salmon / macerated heirloom tomatoes / crème fraîche
peasant lamb terrine / chickpea shoots / smoked tomato / grape caramel
twice-baked heidi gruyere soufflé / celeriac / sauce vierge / sorrel
char-grilled squid / leek tartlet / cauliflower cream / bisque sauce
semolina gnocchi / heirloom carrot / whipped ricotta / burnt sage butter (V)

MAIN

berkshire pork cutlet / pommes puree / sprouts / romesco sauce
blackened duck breast / pickled red cabbage / root vegetables / jus gras
barramundi fillet / creamed sweetcorn / oyster mushrooms / fennel / balsamic
corn-fed chicken breast / roasted parsnip / serrano jamon crisps / pea puree
grain-fed scotch fillet / confit tomato / idaho potato / café de paris butter
barbecue glazed lamb rump / kipfler potatoes / green beans / mint jus
seasonal vegetables

DESSERTS

buttermilk panna cotta / citrus fruit salad / cats tongues
date & walnut pudding / butterscotch sauce / vanilla ice cream
caramelised orange tart / aerated coconut / blackberry compote
stone hearth waffle / scorched pineapple / praline / mascarpone
hot chocolate soup / sponge biscuit / caramel chocolate ice cream
cheese plate / apple salad / truffle honey / quince / lavoche

All menu selections subject to product availability