

Tasters:

Watercress Creek marinated olives

Duck liver pate ŵ lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil and goats milk stenby bruschetta

all \$12

Entrée:

Venison with sweet potato ravioli, chorizo stuffed medjool date  
and beurre noisette

Seared Scallops, charred corn, puffed wild rice and corn pudding

Tempura calamari, 'Veg', wakame, compressed cucumber  
and coriander ginger emulsion

Soup de jour

Spiced duck, herb spätzle, baby beets, radish and beetroot puree

Forest Mushroom Risotto with pine nuts, spinach and parmesan

all \$19

## Mains:

Seared sirloin, potato mignon, forest mushrooms  
and mushroom ketchup

Salt water Spatchcock, fava beans, cherry tomatoes,  
kipfler potatoes and saffron

Moroccan spiced side of lamb, white onion fluid gel,  
crushed olives and pumpkin

Fish of the day with creamed potatoes, fennel and  
citrus caper beurre blanc

Maple smoked pork belly, pickled red cabbage, swede mostarda  
and apple gel

Rabbit saddle, Israeli couscous, rocket, salt roasted tomatoes  
and asparagus

Kangaroo, golden shallot and stenby goats cheese tarte tatin,  
Goats cheese fondue and balsamic

all \$38

Spice rubbed Wagyu Rump for 2

With crispy fried onions, kipfler potatoes, baby veg  
and sweet pepper relish and cracked pepper jus

\$76

## Sides:

Garden Salad

Roasted Baby Potatoes with lavender honey mustard dressing

Seasonal Greens with toasted macadamia nut butter

all \$10

Desserts:

Peanut butter ice-cream, graham cracker praline crunch, peanut nougatine,

Rose water panna cotta, raspberry petals, Turkish delight, raspberry gel

Zabaglione, macerated strawberries, tonka bean parfait, pistachio biscotti

Chili chocolate mousse, choux pastry, butterscotch, toffee hazelnuts

Slow baked meringue, pear puree, frozen passionfruit curd

all \$14

Selection of Australian and international cheeses with homemade  
fruit paste, port soaked fruits and crisp breads

\$17