

Tasters

Watercress Creek marinated olives.

Duck liver pate ŵ lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil, goats 'milk stenby bruschetta.

All 14

Entrée

Pacific Oysters Natural (3)

Prawns, sand crab and leek croquette, gribiche

Quail ballotine, chestnuts, cauliflower

House made linguini, seared scallops, crab meat, garlic, chili, olive oil.

Beef carpaccio, rocket, focaccia, wasabi mayo.

Roasted butternut pumpkin ravioli, burnt butter, sage.

Fire roasted beetroot risotto, stenby goats cheese.

All 24

Mains

Cioppino- barramundi, mussels, calamari, squid ink pappardelle

Duck breast, farro, peas, roast quince, duck cracker.

“Cottage” Pork belly, root vegetable & prune tagine, yogurt

Seared sirloin, 72hr brisket, radish, parsnips, artichokes

Rolled rabbit, mushrooms, saffron emulsion, celeriac ravioli, puffed grains.

Venison, semidried tomato wellington, caponata, bell pepper reduction

All 46

Spice Rubbed Wagyu Rump for 2

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

92

Sides

Roasted Baby Potatoes with lavender honey mustard dressing

Seasonal Greens with toasted macadamia nut butter

Insalata Caprese

All 12

Desserts

Tiramisu, coffee, mascarpone, sphere

Baked Cheesecake, plums, granita, walnuts.

Panna Cotta, coconut, kaffir lime, candied ginger

Chocolate Velouté, cinnamon ice cream, berries

All 17

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