



Narooma Oysters: Natural \$4.50 | Kilpatrick \$5.50 | Tempura \$5.50

Sides to share (\$8.00 each): Bowl of summer vegetable | Cos lettuce salad with parmesan cheese dressing

Bowl of roasted potato (slow roasted in house made duck fat)

1st Course

Torres strait Yellow fin tuna marinated w/ young ginger, Japanese soy, toasted sesame, pickled baby cucumber foam, coriander sprout (GF)

Pan seared succulent venison, locally farmed honey cardamom & parsnip puree, raspberry and ruby port reduction (GF)

Chicken and bacon ballotine, vanilla beans and leek puree, Tasmanian bacon and apricot jam, lemon balm

Meredith Dairy goat cheese mousse, red bell pepper jelly, candy walnut, rustic croutons, balsamic and locally farmed honey reduction (V)

2nd Course

Cumin marinated cowra lamb backstrap, summer Mediterranean vegetables, soft boiled quail egg, homemade lemon oregano vinaigrette (GF)

Five spice marinated duck breast, cooked at 57degree, red cabbage and orange puree, locally farmed honey glazed orange carrot pappardelle, cranberry and maple syrup jus (GF)

Pan seared Tasmanian scallops, citrus king oyster mushroom puree, egg yolk confit, Narooma oyster foam (GF)

Soft pea and local mushroom risotto cake, homemade tomato marmalade, basil oil, pinenuts (V)

3rd Course

Pomegranate marinated pan seared Australian angus beef fillet, spinach puree, smoked Australian cheddar chives and potato croquettes, parachute tomato and Clonakilla shiraz jus (GF)

Grilled Tasmanian salmon, beetroot and horseradish mash, watercress volute, baby watercress (GF)

Soy and ginger chicken breast, sesame sauteed shimeji mushroom, miso wasabi reduction, locally farmed honey glazed baby carrot (GF)

Oven roasted butternut pumpkin and ricotta ravioli, horseradish volute, pickled raisins, homemade sundried tomatoes (V)

4th Course

Holy basil parfait, roasted spiced pineapple basil oil, ananas soup, caramelized rice puff (GF)

Clonakilla shiraz and blood orange poached pear, mascarpone vanilla chantilly, ginger bread sable', red fruit coulis

Mango mousse, coconut cookie, passionfruit sauce, coconut and lime sorbet, banana caramel

Selection of cheeses w/ house made lavosh & quince paste (additional \$4)

4 Course \$79 | 5 Course \$89 | Wine Pairing 4 Course \$45 | 5 Course \$ 55

Please speak to one of our friendly staff for any special dietary requirements.