

**Tasters:**

Watercress Creek marinated olives

Duck liver pate w lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil and goats milk stenby bruschetta

all \$12

**Entrée:**

Seared scallops, potato blinis, tomato tartare and crème fraiche

Quail roulade with coddled eggs, romesco, baguette and rocket

Zucchini and spinach risotto with parmesan and pine nuts

House cured Salmon gravadlax, stenby and asparagus custard,  
fried shallots and capers

Soup du Jour

Smoked chicken, semi-dried tomatoes, serrano ham,  
house made linguini and cream

all \$19

**Mains:**

Breaded veal shank, oven roasted tomatoes, haloumi, olives and artichokes

Maple and apple wood smoked pork belly, fondant potato, mustard greens and pumpkin puree

“Rabbit Wellington”, red cabbage, fennel and white bean puree, carrots and cherries

Market Fish, French lentils, toasted farro, cauliflower, oyster mushrooms and lei de vin sauce

Double cutlet and crispy belly of lamb, celeriac, broken peas, pickled onions mint and radish,

Confit duck, Toulouse sausage, roast peppers, eggplant, creamed leeks and polenta

Seared kangaroo, native dukkha, quinoa, watercress, nashi fruit and tomato chutney

all \$38

**Sides:**

Garden salad

Roasted baby potatoes with lavender honey mustard dressing

Seasonal greens with toasted macadamia nut butter

all \$10

**Desserts:**

Ginger mousse, candied apples, milk jam and apple cider sorbet

Tiramisu with crème anglaise macadamia nut wafer and berries

Dark Chocolate Marquise, almond toffee and raisins

Wild berry baked cheese-cake, almond meringue mess and oat crunch

Caramelized bananas, white chocolate crepe, chocolate chip ice-cream and blood oranges

all \$14

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

\$17