



ALSO AVAILABLE

Pacific Rock Oysters, Red Wine Mignonette, Lemon \$5ea
\$28 half-dozen
\$56 dozen

ENTRÉE

Twice Cooked Quail, Pickled Kohlrabi, Pumpkin, Chestnut, Wood Sorrel
Terrine de Campagne, Spiced Red Onion Marmalade, Croutes
Caramelised Shallot, Fig & Beetroot Tart, Goat's Cheese, Beetroot Caramel
Gin & Tonic Cured Salmon, Soda Bread Crisps, Dill Emulsion

PRINCIPAUX

Murray Cod Fillet, Squid, Rocket, Celeriac & Fennel Salami
Parmesan Potato Gnocchi, Jerusalem Artichoke, Pine Mushrooms
Pork Scotch Fillet, Black Pudding, Braised Fennel, Pickled Grapes
Aged Sirloin served Medium Rare, Mustard Aioli, Confit Potatoes

SIDES \$12

Winter Leaves, Roasted Pear, Fennel, Toasted Almonds
Roasted Brussel Sprouts, Prunes, Rosemary, Garlic
Fried Kipfler Potatoes, Mustard Dressing, Saltbush

DESSERTS

Rhubarb & Custard, Vanilla Sable, Lemon Balm
Dark Chocolate & Olive Oil Mousse, Glazed Mandarin, Pistachio Sponge
Lemon Curd and Blackberry Bombe Alaska
Pecora Blue, Pear & Red Wine Jam, Roasted Walnuts, Seed Biscuits

2 Courses \$65pp

3 Courses \$79pp

(Please note: no individual payments)