



### **Entrees**

Marinated scallop, prawn terrine, cucumber, avocado,

Confit beetroot, apricot, house burrata, walnuts

Pork scotch 'petit sale', apple marmalade, petite herbs, lentil dressing

### **Mains**

Gnocchi Parisienne, asparagus, miso caramel, fresh cheese, herbs from the garden

Duck breast, peppered fig, onion tarte fine, anise jus

Gold Band snapper, preserved lemon chutney, fennel barigoule, sauce vierge

Black Angus beef, fondant potato, red onion jam, silverbeet ragout

### **Sides \$12**

Pomme fritz

Mixed leaves, pear, blue cheese, honey mustard

Roasted broccoli, feta, chili, almonds

### **Desserts**

Chocolate delice, pain d'épices ice cream

Peach parfait, lemon curd, marshmallow

Today's cheese, chutney, crackers and fruit

2 COURSES \$65 per person

3 COURSES \$79 per person