

Four Course Dinner Menu \$95

First

*Courgette Blossom, Stracciatella, Blistered Baby Tomatoes,
Basil Pesto, Fresh Almonds & Foraged Herbs*

*Barbeque Glazed Rainbow Trout, Smoked Crème Fraiche,
Yellow Beetroot, Star Fruit & Avruga Caviar*

*Sesame Crumbed Confit Duck Leg, Stone Ground Soft Polenta,
Charred Corn, Preserved Lemon & Marjoram*

Second

*Romanesco "Risotto", Pecorino Gran Riserva,
Puffed Wild Grains & Woodland Sorrel*

*Seared Hervey Bay Scallop, Tarama Emulsion, Green Kale,
Granny Smith Apple & New Season Peas*

*Cowra Lamb Loin, Sheep's Yoghurt, Burnt Eggplant Puree,
Baked Sweet Potato, Green Asparagus & Pickled Walnut*

Third

*Hay Baked Baby Yellow Carrots, Adelaide Hill's Goat's Curd,
Brown Butter & Maple Oats, Radish & Parsley Foam*

*Crispy Skin Red Snapper, Broccoli,
Squid Ink, Toasted Almonds & Nori Powder*

*Angus Beef Fillet, Pomme Puree, Slow Baked Celeriac,
Hazelnuts, Oyster Leaf & Café de Paris Sauce*

Fourth

*Frozen Elderflower Meringue, Rock melon Granita,
White Chocolate & Cardamom Cremeux & Puffed Barley*

*Dark Chocolate Mousse, Mascarpone, Raspberry Jelly, Short Crust
Pastry & Strawberry and Pink Peppercorn Ice Cream*

*Selection of Australian & International Cheeses
With Kumquat Preserve & Homemade Lavosh
(\$10 supp)*

We cater for dietary requirements & we have a vegetarian menu.

Executive Chef Zach Elliott-Oren