

*Three Course Dinner \$99*

*Birthday promotion \$79*

*Appetiser*

**Freshly shucked Merimbula Oysters  
(4 @ \$16) (8 @ \$32) (12 @ \$48)**

**Sourdough Bread & Smoked Cultured Butter \$3**

*Entrée*

**Meredith Goats Cheese Cloud, Heirloom Tomatoes  
Smash Avocado, Crispy Ash Brioche, Micro Basil**

**Atlantic Salmon Tartare, Popcorn Prawns, Baby Capers,  
Cornichons, Qukes, Brandy Marie Rose Sauce**

**Quail Breast and Free Range Chicken, Cauliflower Puree  
Pickled Fennel, Blackberries, Star Anise, Pepper jus**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,  
Black Garlic, Pea Puree, Chorizo, Nashi Pear**

*Main*

**Courgette Blossoms Pumpkin Filled, Baked Portobello Mushroom,  
Gorgonzola, iceberg lettuce, Red Pepper, Mixed Seeds**

**White Pyrenees Lamb Cutlets and Rump, Hummus, Persian Feta  
Salt Baked Baby Carrots. Beetroot Vinaigrette, Thyme Jus**

**Mix Market Fresh Fish and Seafood of the Day, Baby Spinach  
Marinated Provincial Vegetables, Basil Pesto and Aioli**

**Black Angus Beef Fillet MB-4, Foie Gras Parfait, Fresh Asparagus  
Confit Garlic, Thyme Fresh Morel Mushroom Sauce**

*Sides- \$12 each*

**Paris Mash**

**Mixed herbs salad, Seeds, Cucumber, Tomato  
Twice-Cooked Chips with Rosemary Salt  
Sauté Broccolini with Ginger Soy & Almonds**

*Dessert*

**White Chocolate Cheesecake, Burnt Butter Crumb  
Spring Berries, Lemon Balm, Chocolate Sorbet**

**Cherry Chocolate Bon Bon, Yoghurt Sorbet  
Chocolate soil, Meringue, Cherry Compote**

**Kensington Mango Semi-Freddo, Pistachio Biscuit  
Coconut & Raspberry Gel, Black Berries**

*Cheese- \$12*

**Selection of Australian & International Cheeses  
With Pear Compote & Homemade Lavosh**