

Three Course Dinner \$85

Appetiser

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

Sourdough Bread & Smoked Cultured Butter \$3

Entrée

**Hand Crafted Burrata, Tomato & Basil Coulis
Confit Leek & Potato Croquette, Baby Beets**

**Grimaud Freres Duck & Quail, Cauliflower Puree, Fig Jam
Spiced Orange Whitloff, Baby Watercress**

**Braised Wagyu Beef-Cheek, Celeriac Puree, Braised Carrot
Caramelized Eschalot, Blistered Green Beans**

**Seared Hervey Bay Scallops, Char Siu Chicken Wings
Burnt Apple Gel, Black Garlic, Pea Puree,**

Main

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

**Sous Vide White Pyrenees Lamb Rump, Parsnip Puree,
Persian Cows Feta, Minted Haricot, Mustard Jus**

**Market Fresh Fish, Prawn & Lemon Risotto with Garden Peas
New Season Fennel & Avruga Crème Sauce**

**Grass-fed Black Angus Beef Fillet MB-4, Pot Au Feu of Oxtail
Savoy Cabbage Colcannon, Leek Ash, Thyme Jus**

Sides- \$12 each

Paris Mash

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

Dessert

**Medjool Date Pudding with Vanilla ice-cream
Caramelized Fig, Salted caramel sauce**

**Warm Lindt Chocolate Tart, Fresh Raspberries,
Hazelnut Praline Chiboust, Strawberry Ice cream**

**Pistachio & Coffee Dacquoise, Bailey Ice cream
Chocolate & Pistachio Crumbs, Coffee Gel**

Cheese- \$12

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