

# *Three Course Dinner Menu \$88*

*Stone Baked Bread with Smoked Butter*

## *Appetiser Supplement*

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

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

## *Entree*

**Charred Aubergine with Smoked Hummus, Mushroom,  
Sweet potato, Currants, Pine-nuts, Spicy Agrodolce**

**Hiramasa Kingfish, Garlic Prawn, Aromatic Coconut Curry  
Kaffir Lime, Buffalo Yoghurt, Tomato, Micro Coriander**

**Rabbit and Confit Onions Terrine, Chicken Liver Pate`  
Toasted Brioche, Cornichons, Black fig Marmalade**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,  
Black Garlic, Cauliflower, Boudin Noir, Nashi Pear**

## *Main*

**Portobello Mushroom, Sweet Potato and Gorgonzola  
Pithivier, Pea puree, Brussels Sprout, Pumpkin & seeds**

**Crispy Skin John Dory Fillet, Potato Galette, Avocado,  
Squash, Tomato Chive Beurre Blanc Sauce**

**Free Range Spatchcock, Gruyere Cheese, Kipfler Potatoes  
Leeks and Chorizo Veloute`, Chimichurri Sauce**

**White Pyrenees Lamb Loin, Herb Crusted, Courgette Blossom  
Jerusalem Artichoke, Pickled Red Pepper, Mustard Jus**

**Wagyu Beef Cheek MB-6 & Angus Beef Fillet, Cream Spinach  
Celeriac Puree, Baby Turnip, Dutch Carrot, Red Wine Jus**

## *Sides- Supplement \$12 each*

**Paris Mash**

**Twice-Cooked Hand Cut Chips with Rosemary Salt  
Sauté Broccoli with Garlic & Roasted Almond**

## *Dessert*

**White Chocolate Cheesecake, Burnt Butter Crumbs  
Autumn Berries, Lemon Balm, Chocolate Sorbet**

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

**Medjool Date & Fig Pudding, Salted Muscovado Cream  
Caramel Popcorn, Malt Banana Ice-cream**

## *Cheese- Supplement \$12*

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