



Current Dinner Menu

Friday 11 July – Saturday 12 July

Snacks

house made focaccia, evo, balsamic, nasturtium butter 14

crumbed mushrooms, truffle mayo (v, gf, df) 14

pork spring rolls, pickled paw paw, sweet soy 16

charcuterie – selection of cured meats, local cheese, pickles, olives, toasted sour dough (gf av) 24

2 courses + a side to share \$59 (entrée/main or main/dessert)

3 courses + a side to share \$69

Entrée

crumbed zucchini, hummus, pear and radish slaw, spiced yoghurt (v, gf, df av)

braised lamb shoulder, baba ganoush, pomegranate, pinenuts (gf, df)

salmon ceviche, avocado, jalapenos, radish, tostadas (gf, df)

Mains

roast cabbage, romesco, almond crumb, currants (v, gf, df)

sous vide duck breast, croquette, lentils, beetroot, brussel sprouts, jus (gf, df)

tempura goldband snapper, mushy peas, crispy potatoes, tartare (gf, df)

18 hour slow cooked beef cheeks, curried pumpkin, snow peas, nam jim, crispy onion (gf, df)

side to be served – roast sweet potato, tahini dressing, pickled shallots

Dessert

white chocolate and coconut mousse, raspberry, white chocolate soil, meringue (gf)

saffron and cardamon poached pear, crème fraiche, pistachios, rhubarb compote (gf, df av)

sticky toffee pudding, butterscotch sauce, caramel ice cream, walnuts

gf – gluten free

df – dairy free

v – vegetarian

available – please specify to your server your dietary requirement