

Current Dinner Menu

Friday 18 July – Saturday 19 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)

ginger soy chicken, spring onion, peanuts, radish, kimchi mayo (gf, df)

bresaola, horseradish, beetroot, capers, rocket, parmesan (gf)

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, fennel, orange, tartare (gf, df)

18 hour slow cooked brisket, pumpkin, charred broccolini, sauce de poivre (gf)

side to be served – crispy potatoes, horseradish mayo

Dessert

whipped pumpkin cheesecake, spiced fruit, ginger crumb, caramel (gf)

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

chocolate brownie, torched meringue, blueberries, coconut ice cream, hazelnuts (gf)

gf – gluten free

df – dairy free

v – vegetarian

available – please specify to your server your dietary requirement