

Friday 20 December – Saturday 21 December

### Snacks

house baked focaccia, pesto, evo, caramelised balsamic (v)	14
chorizo flambe, chimichurri, tortilla chips (gf, df)	16
crumbed mushrooms, truffle mayo (v, gf, df)	14

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

**3 courses + a side to share \$69**

### Entrée

beef tartare, saltbush, egg yolk, pickles, tostadas (gf, df)
sous vide chicken, spring onion oil, peanuts, radish, kimchi mayo (gf, df)
pea tortellini, burnt butter, smoked pork, ricotta salata (gf av, df av)

### Mains

curried pumpkin, whipped ricotta, walnut, currant, chilli maple (v, gf, df av)
pan-fried salmon, cauliflower, orange, squash, cucumber (gf, df)
confit duck maryland, smoked duck, white bean puree, cabbage (gf, df)
honey glazed pork collar, local carrots, salsa verde, chicharron (gf, df)

side to be served – crispy potatoes, truffle mayo

### Dessert

sticky toffee pudding, pear, walnut, crème fraiche
chocolate mousse, brownie, cumquat and chocolate sorbet, hazelnuts (gf)
earl grey panna cotta, rhubarb, pistachio (gf, df)

gf – gluten free  
df – dairy free  
v – vegetarian

available – please specify to your server your dietary requirement

One bill per table / Menu subject to change without notice