



Current Dinner Menu

Friday 4 July – Saturday 5 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

thai coconut pumpkin soup, crispy onion, coconut yoghurt, garlic flat bread (v, df, gf av)

mafaldine, lamb and beef ragu, stracciatella, pangrattato, basil

miso glazed salmon, cauliflower, kale, pickled shallot (gf, df)

Mains

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

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

tuscan fish stew – fish, squid, prawns, scallops, fennel, toasted sour dough (df, gf av)

char-grilled pork cutlet, cabbage, romesco, almond crumb, currants (gf, df)

side to be served – crispy potatoes, horseradish mayo

Dessert

earl grey panna cotta, rhubarb, raspberry, pistachio (gf, df)

saffron and cardamon poached pear, almond cream, filo crisps, rosemary praline

sticky toffee pudding, butterscotch sauce, mascarpone, walnuts

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