



Two Courses \$70

Three Courses \$85

Let Us Feed You \$90*

Entree

Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough

Grilled baby squid, almond and mint tarator, preserved lemon oil (gf)

Wild mushroom forest, potato cream, parsley sponge, saffron oil (v)

Oxtail ragu, herb baked ricotta dumplings, shaved parmesan

The Main Affair

Slow roasted pork belly, pear and celeriac mash, cider reduction (df, gf)

Grass fed Scotch Fillet, roast artichoke & anchovy purée, chimichurri (gf)

Pan seared barramundi, seafood Tortellini, prawn bisque, dill oil (gf)

Harissa roasted carrots, sumac yogurt, adzuki, crispy fennel (gf, v)

Coorong Angus Chateaubriand for two (\$15 surcharge per person)

Tabasco butter Kipfler potatoes, bearnaise, red wine jus (gf)

**Vegetarian LUFU \$85pp*

** Vegan LUFU not available. Please discuss 2 course & 3 course options with our staff*

Side Dishes

Herb salted potatoes 10

Roasted Brussel sprouts, pancetta, honey & burnt butter dressing 10

Radish and radicchio, brown sugared walnuts 10

Dessert

Pecan pie, spiced pumpkin ice cream, vanilla zabaglione

Peanut butter parfait, dark chocolate mousse, salted peanut crumb

Poached rhubarb, blood orange syrup, warm ginger cream

Individual cheese board (2) select

Cheddar | Blue | Brie | Goat or Sheep milk

served with house made lavosh, fruit gel, fresh fruit

Vegan desserts & nut free desserts available. please ask waiting staff