



Two Courses \$70

Three Courses \$85

Let Us Feed You \$90*

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Entree

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

Baked pumpkin & cashew ricotta dumplings, smoked hazelnuts, sage cream sauce (df, vg)

Twice baked cheese soufflé, caramelised Hills pears & walnuts (v)

Spiced cured Hiramasa Kingfish, pickled shallots, crispy lemon thyme, citrus dill oil (gf)

Lemon myrtle & Tasmanian pepper crusted rare veal, anchovy salsa verde, cured egg yolk

The Main Affair

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

Spiced lentils, baby eggplant, olive tahini, fried chick peas, soft herbs (gf, vg)

Pan seared barramundi, potato galette, prawn & Champagne cream (gf)

Master stock braised pork belly, five spice fried baby octopus, pickled kohlrabi (df, gf)

Grass fed Scotch Fillet, baby cos petits pois, crispy swede, green pepper corn jus (gf)

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

Cauliflower gratin, sourdough pancetta crumb 11

Heirloom tomato, goats curd, basil oil

Summer leaf salad, chardonnay dressing 8

Dessert

Iced nougat parfait, poached Hills strawberries, pistachio crisp

Dark chocolate torte cake, mango jelly, coconut sorbet (gf)

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