



Two Courses \$70

Three Courses \$85

Let Us Feed You \$90*

Entree

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

Baked pumpkin & cashew ricotta dumplings, toasted hazelnuts, sage cream sauce (*df, gf, vg*)

Lemon myrtle & Tasmanian pepper crusted rare veal, anchovy salsa verde, cured egg yolk (*df, gf*)

Twice baked cheese souffle, brown sugared walnuts, poached Hills pears (*v*)

Spice cured Hiramasa kingfish, pickled shallots, crisp lemon thyme, lemon preserved oil (*df, gf*)

**GF available*

The Main Affair

Parmesan, ricotta, pine nut filled zucchini blossoms, Heirloom tomatoes, basil, burnt butter & lemon sauce *(gf, v)*

Pan seared barramundi, summer tomato bouillabaisse, local pippis, mussels & prawns, black garlic rouille crouton *(*)*

Roasted Pork Belly, peach mustard, Heirloom zucchini, fennel, aged balsamic jus *(gf,df)*

Grass fed Scotch Fillet, confit garlic, slow roasted shallots, potato dauphinoise, pink peppercorn 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

Greens with honey and orange glaze 11

Heirloom tomato, goats curd, basil oil 11

Summer leaf salad, chardonnay dressing 8

Dessert

Lemon tart, rhubarb ice-cream, toasted liquorice Italian meringue

Espresso martini liqueur brûlée, roasted nut praline biscotti *(*)*

Dark chocolate marquise, coconut sorbet, passionfruit & fresh mango *(gf)*

Individual cheese board (2) select

Cheddar | Blue | Brie | Goat or Sheep milk

served with house made lavosh, fruit gel, fresh fruit

Vegan desserts available. please ask waiting staff