



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)

Orange & wild herb grilled quail, taleggio semolina, roasted shallots, wild mushrooms, jus

Twice baked cheese souffle, brown sugared walnuts, poached hills pears, petit herbs (v)

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

**GF available*

The Main Affair

Wild mushroom forest, potato cream, parsley sponge, saffron oil, petit herbs, shaved parmesan (gf, v)

Pan seared barramundi, orzo crab & dill risotto, lemon beurre blanc, winter herb oil (*)

Crispy Pork Belly, butter braised cabbage, poached & puréed quince, hills cider reduction (gf)

Grass fed Scotch Fillet, cauliflower & blue cheese gratin, heirloom honey carrots, 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 (gf, df, vg)

Brussel sprouts, pancetta, burnt butter glaze 11 (gf, df*)

Heirloom tomato, goats curd, basil oil 11 (gf, df*)

Seasonal leaf salad, chardonnay dressing 9 (gf, df)

Dessert

Dark chocolate ganache, Cara Cara orange sorbet, poached mandarin segments, lemon curd & chocolate soil (gf, vg*)

Frangelico & vanilla creme brûlée, house made shortbread, scorched hazelnuts (gf*)

Warm rhubarb & apple crumble tart, spiced ice cream, dehydrated apple, salted caramel sauce

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

**Available upon request*