



Set Menu - \$65 pp

Entrée

Baguette

Garlic Butter, Buffalo Curd, Chive

Chicken Liver GFA

Chicken Liver Pate, Smoked Bacon Jam, Toasted Sour Dough, Cress, Pink Pepper

Prawns GF DF

Pan Fried Prawns, Tomato Salsa, Jalapeno Puree, Candied Chorizo

Asparagus GF DF V VG

Pan fried Asparagus, Chili, Shallot & Peanut Dressing, Puffed Rice, Coriander, Lemon, Chili, Tofu Puree

Mains

Beef

Braised Short Rib, Potato, Chive & Buffalo Ricotta Croquette, Onion Puree, Parsley Emulsion, Jus

Pork GF

Roasted Belly, Celeriac Puree, Courgette Pickle, Gold Raisin & Apple Mustard, Macadamia Crumb

Falafel GF V

Spiced Spinach Falafel, Walnut Crème, Wild Mushroom, Burnt Butter, Pea Stem, Parsley Sauce

Fish DF GF

Pan-fried Line Caught Local Fish, Spiced Crown Mash, Pumpkin Seed, Rocket Dressing

Chicken GF DF

Roasted Breast, Hummus, Asparagus, Wild Mushroom, Jus

Sweet Plates

Ginger Cheesecake

Mango, Coriander, Ginger, Lemon Curd, Mango Sorbet

Cherry Chocolate

Brownie, Drunken Cherries, Cherry Crème, Soil

Waffle Cone

Vanilla Bean Ice Cream, Caramel, Popcorn, Raspberry, Chocolate, Peanut

Mousse

Chocolate, Peanut Butter, Peanut Brittle, Sea Salt

Sesame Yuzu

Lemongrass Ice Cream, Toasted Sesame, Yuzu Syrup, Chocolate