

To start

your choice of

Jerusalem artichoke soup, truffle oil (v)

Kangaroo tartare, smoked egg yolk, muntries, local leaves, taro chips

Honey soy duck breast, date puree, pumpkin seeds, mustard seeds, linseed (gf)

Main

your choice of

Fish of the day (gf)

Beetroot, feta, persimmon, candied walnuts, freeze dried yoghurt (v)

Lamb press, pancetta, honey pumpkin puree, pistachio crumb, mandarin jam (gf)

Smoked Spatchcock, parsnip puree, sweet potato, confit garlic, red wine (gf)

all mains are served with
Crushed potatoes, rosemary salt
Bitter leaf salad, lemon vinaigrette

To finish

your choice of

Mocha ice-cream sandwich, chocolate, raspberry

Chocolate pudding, lavender, blackberry sorbet

(v) vegetarian (gf) gluten free

Two courses \$74 pp

Three courses \$89 pp

Both price options include side dishes to share

Option to add a cheese course \$15 pp

3 course minimum for group bookings on Friday & Saturday evening

Pricing is inclusive of GST

No BYO for group bookings

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

