

est 2002

DINNER - TWO COURSES \$65 - THREE COURSES \$80

TO START

Atlantic Salmon, black sesame taramosalata, dill, capers, radish (df)

Kataifi zucchini flower stuffed with oregano, feta, served with tzatziki, honey, quince (v)

Octopus, nduja dressing, pickled banana peppers (gf) (df)

House made herbed potato gnocchi, three cheeses, Daylesford winter black truffles (v) 15

MAINS

Fresh local fish of the day (gf)

Braised eggplant, lemon skordalia, chickpeas, preserved lemon (vgn) (gf)

Crispy skin pork belly, sauerkraut, granny smith apple, jerusalem artichoke puree (gf)

Beetroot risotto, feta, oil of basil, mint, parsley, hazelnuts (v)

Signature Lamb Press, pancetta, root vegetable ragu, broccolini, purple Brussels, labneh yoghurt (gf)

DESSERTS

Bread & butter pudding, cinnamon, rum & raisin ice-cream

Metaxa chocolate mousse, olive oil sponge, toasted marshmallow, sablé

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee

Add a liqueur to your affogato 8

Devonshire red cloth bound cheddar, lavosh, green apple, muscatels, quince 10

TASTING MENU

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

EXTRAS

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Heirloom carrots, fennel seeds, harissa 13

Baby cos, blue cheese, white anchovies, mandarin dressing, croutons 13

Crispy potatoes, rosemary salt 12