

ENTREE

SALAD OF PICKLED CUCUMBER with fresh housemade ricotta, black olives and oil, radish, borage, dill and toasted sourdough crumbs

SALMON smoked in-house with pea puree, crispy brioche, wood sorrel & yuzu dressing

CONFIT CHICKEN WINGS with blackened corn, crispy onions, tri-coloured sage & a hay veloute

MAIN

SLOW ROASTED JERUSALEM ARTICHOKES with toasted almond foam, silverbeet & crispy artichoke pastry

CRISPY SKIN MULLOWAY with jamon Iberico, Kipfler potatoes, spring lettuces puree & salad

SHORT RIB OF BEEF braised then roasted with beetroots, heirloom carrots, crispy potato, smoked paprika mayonnaise & jus

DESSERT

ROSE GERANIUM AND HONEY PARFAIT with cranberries, white chocolate, rosemary granita & powdered olive oil

CHOCOLATE MOUSSE with chocolate crumbs, banana, puffed rice brittle & crisp milk skin

LOCAL AND IMPORTED CHEESE with accompaniments

Menu items correct as of 7th November