



HEAD CHEF | TROY JARRETT

**FEED ME | 55.0PP**

**BREAD | 4 SAVOURY TASTES**

**ADD DESSERT | 67.0PP**

*A GREAT WAY TO EXPERIENCE OUR MENU, MUST BE FOR ENTIRE TABLE*

*PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES*

ZUCCHINI BREAD, TOMATO CHUTNEY, SALTED BUTTER, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS –SPICED PUMPKIN & FETA   BEETROOT & SALTED CASHEW   CARAMELISED ONION <sup>(v)</sup>	18.0
GRILLED SCALLOP & DUCK HAM, PUMPKIN & COCONUT CREAM*	23.0
SMOKED SWEET POTATO, CARROT & CUMIN GRAVY, ROTI & HERBS** <sup>(vg)</sup>	21.0
POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* <sup>(v)</sup>	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL	30.0
VENISON LOIN, SMOKED CARROT, MIXED MUSHROOM, CURRANTS & PINE NUT, RED WINE JUS*	33.0
LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
COHUNA WAGYU, TRUFFLED WHITE BEAN PUREE, BRIE CROQUETTE, BACON JAM, OXTAIL JUS*	45.0
MARKET FRESH SEAFOOD, VEGETABLE FRITTER, TOMATO BUTTER, EGGPLANT PICKLE, HOUSE MADE PANEER*	POA

**WINE SUGGESTION** 2017 CABERNET SAUVIGNON | LOCAL LAMB

**BREWERS SUGGESTION** 1710 BREW CO. MURRAY BROWN | DUCK

**“WE WANT IT ALL” FOR 2 | 90.0**

PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE\* | SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL | LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH\*

**A LITTLE MORE...**

CHIPS, CHIPOTLE MAYO <sup>(v)</sup>	10.0
BROCCOLI, GARLIC & CHILLI JAM, BATTER SCRAPS <sup>(vg)</sup>	15.0
POTATO, VEGETABLE GRAVY <sup>(v)</sup>	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY <sup>(vg)</sup>	15.0

\* | GLUTEN FREE    VG | VEGAN    V | VEGETARIAN    \*\* | CAN BE GLUTEN FREE UPON REQUEST

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

## SWEET PLATES

17.0

RUM BABA, DRUNKEN FRUITS, CHOC HAZELNUT GELATO, VANILLA CUSTARD

POACHED PEAR & MACADAMIA CRUMBLE, EARL GREY & MILK CHOCOLATE PANNACOTTA\*

LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

**(ALLOW 15MIN COOKING TIME FOR FONDANT)**

**WINE SUGGESTION** MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

## LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF:

15.0

- KAHLUA
- FRANGELICO
- TIA MARIA
- LICOR 43 VANILLA
- BAILEYS

## CHEESE

A SELECTION OF OUR FAVOURITE

SERVED WITH FIG PATE, QUINCE PASTE, ROASTED WALNUTS, FRESH FRUIT, DATE & RYE TOAST, CRACKERS\*\*

ONE CHEESE	16.0
THREE CHEESES	40.0
VEGAN CHEESE PLATE	25.0

**WINE SUGGESTION** | FROZEN MUSCAT

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