

# EASTER MENU 2019

## SATURDAY | SUNDAY | MONDAY

58.0 | 2 course

70.0 3 | course

### TO START

ZUCCHINI BREAD, CASHEW & CRANBERRY CHEESE, NUTS & SEEDS **17.5**

PANINI WITH TRIO OF DIPS –

BEETROOT HOMMUS | RICOTTA WITH BASIL SALT | SMOKED EGG & GARLIC (V) **19.5**

### ENTRÉE

CONFIT HENS WING, LEEK PUREE, SWEET CORN & ROASTED PEPPERS

PORK & PISTACHIO TERRINE, GARLIC & CHILI JAM, TOAST, PICKLED VEGETABLES

CAULIFLOWER FRITTER, MUSHROOM RICOTTA, RAISINS & PINE NUT, SPICED CARAMEL

PUMPKIN & COCONUT CREAM, GRILLED SCALLOP & DUCK HAM

### MAIN

MARKET FISH, '1710' BEER BATTERED, CHIPS, BACON & BROCCOLI SLAW, LEMON & TARTARE

CONFIT DUCK, AUTUMN VEGETABLE SALSA, DUCK SAUCE, ORANGE & GIN MARMALADE

MURRAY VALLEY PORK BELLY, KIPFLER POTATO, HONEY CARROT & PEAS, PEAR & WALNUT SALAD

SCOTCH FILLET, WHITE BEAN & TRUFFLE PUREE, KILPATRICK JAM, RED WINE JUS

### ON THE SIDE

CHIPS, TOMATO MAYO & SMOKED SALT\* **11.0**

### SWEETS

EARL GREY & MILK CHOCOLATE PANNA COTTA, POACHED PEAR & MACADAMIA NUT CRUMBLE, VANILLA GELATO

BRIE CHEESE, TOAST, FIG PATE, MUSCAT APRICOTS

RUM BUBBA, DRUNKEN WINTER FRUITS, CHOC HAZELNUT GELATO, DOUBLE CREAM

HOUSE MADE GELATO OR SORBET, 2 SCOOPS \*FLAVOURS TO BE CONFIRMED\*

\*menu subject to change

\*all beverages will incur a 10% surcharge