



HEAD CHEF | TROY JARRETT

CHEF TASTING | 50.0PP

BREAD | 4 SAVOURY TASTES

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

PLEASE INFORM STAFF OF TIME CONSTRAINTS

OUR BREAD

ZUCCHINI BREAD, CASHEW & CRANBERRY CHEESE, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS – BEETROOT HOMMUS RICOTTA WITH BASIL SALT SMOKED EGG & GARLIC ^(v)	18.0

SMALL PLATES

SHARE A FEW OR HAVE AS AN ENTRÉE

HALF SHELL HARVEY BAY SCALLOPS, CAULIFLOWER & WHITE CHOCOLATE PUREE, DUCK HAM, BLACK BEAN VINCOTTO*	21.0
BUFFALO CURD, MY DADS HONEY, TOASTED HEMP & PUMPKIN SEED, BLACK PEPPER GEL ^(v)	20.0
CRAB 'TOASTIE', BURNT TOMATO, MACADAMIA NUT & PRESERVED LEMON	20.0
SMOKED CHICKEN & SHITAKE NUGGETS, SWEET CORN, PICKLED FENNEL, FRIED LEEK*	23.0

MEDIUM PLATES

WILD CAUGHT VENISON, CELERIAC CREAM, FIG & BEETROOT, FOREST MUSHROOM, MUSTARD JUS*	32.0
CRISPY FRIED DUCK LEG, CUCUMBER, PEANUT, PICKLED RHUBARB, HOISIN, STEAMED BUNS	32.0
GAME FARM QUAIL, WILD RICE, RAISIN & PUMPKIN, SESAME, POPCORN BRITTLE, TOMATO BUTTER*	32.0

BIG PLATES

CONFIT TROUT, SMOKED POTATO CROQUETTE, SUMMER GREENS, BACON SOIL, PICKLED ONIONS & GREEN MAYO*	38.0
LOCAL LAMB, CHICKPEA, CAULIFLOWER, ALMOND, RASPBERRY, MACADAMIA FETTA*	39.0
STICKY PORK HOCK, MORRISONS CIDER, SOFT POLENTA, PICKLED CABBAGE, BABY PEAR*	38.0
LOCAL WAGYU BEEF, BARBEQUED SWEET POTATO, BLACK GARLIC, CORN & SHALLOT, MORRISONS SHIRAZ JUS*	42.0

"WE WANT IT ALL" FOR 2 | 90.0

| THREE RIVERS LAMB, CHICKPEA, CAULIFLOWER, ALMOND, RASPBERRY | CONFIT DUCK, BEETROOT HOMMUS, CUMQUAT |
| OCEAN TROUT, SMOKED POTATO CROQUETTE, PICKLED ONIONS, BACON SOIL |

A LITTLE MORE...

CHIPS, TOMATO MAYO & SMOKED SALT*	10.0
LOCAL ASPARAGUS, BLUEBERRY, CITRUS CRUMBLE ^{(VG)*}	15.0
SMOKED SWEET POTATO, CURD, MINT & FRIED CHICKPEA ^{(v)*}	15.0
FRIED BROCCOLI, MUSHROOM & CASHEW RICOTTA ^{(VG)*}	15.0
BBQ CAULIFLOWER STEAK, SPICED TOMATO, AVOCADO, BLACK PEPPER GEL ^{(v)*}	17.0

* | 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

DR MARTYS CRUMPET, STRAWBERRY & GIN JAM, BANANA & MACADAMIA ICE CREAM

LINDT CHOCOLATE & CARAMEL POPCORN FONDANT, TORCHED MARSH MELLOW, CASHEW & HEMP ICE CREAM
(PLEASE ALLOW 15 MINS COOKING TIME)

WHEY FERMENTED NUTS & GRAINS, GRAPEFRUIT GEL, CHAMPAGNE JELLY, SUMMER FRUITS & TUILLE

WINE SUGGESTION MORRISONS 16YRS 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 LOCAL & IMPORTED

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

HOUSE CRAFTED TEAS

4.5EA

OUR OWN RANGE OF HOUSE CRAFTED TEAS WITH INGREDIENTS WE HAVE GATHERED FROM OUR SURROUNDS

LEMONGRASS & GINGER
MIXED MINT
MIXED BOTANICAL

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