



ENTRÉE

SALMON

blackcurrent cured salmon, campari-oranges, pickled cucumber, horseradish sorbet
GF

BEEF TARTARE

classic european style beef tartare, cornichons, eshallots, egg, toasted sourdough
bread

KANGAROO

parsley dusted kangaroo loin, calvados sauce, kipfler snow, crispy apple

GOATS CHEESE

crispy pan seared potato wrapped goat cheese, smoked eggplant puree, pickled
persimmons GF †

TASTING PLATE

chefs specially crafted selection of three entrées

Indicates dishes that are vegetarian / pescetarian

GF Indicates dishes that are gluten free, note; other dishes can be altered to gluten free

10% surcharge applies on sundays and public holidays

two course minimum is applicable

Executive Chef – Thomas Ege



MAIN COURSE

KING FISH

olive oil poached king fish, anchoiade, chats, green beans GF

DUCK

dry aged sous vide grimaud duck breast, jerusalem artichoke puree, kale, port wine jus GF

BEEF

slow braised ox cheeks, crispy leek, parsnip mash, pickled spanish onions GF

KOHLRABI

popcorn dusted kohlrabi schnitzel, roasted pumpkin cream, potato, zucchini, tomato
GF †

CHEF'S RECOMMENDATION

chefs recommendation

TWO COURSE 88

THREE COURSE 98

FIVE COURSE TASTING 145 (*matching wines \$199.00 per person*)

+

SIDE ORDERS

witlof salad, pepitas, roasted apple and pumpkin, cherry tomatoes and oranges GF 13

french style bean ragout GF 13

creamy corn with fried shallots
13