



Sit down

Entrée

Scallop dumpling , lemongrass and galangal broth

Chestnut gnocchi , sage, buerre Noisette

Veal tortellini , beef broth , crisp leek shards

Eschalot, pumpkin and sage galette, globe artichoke salsa

Charred asparagus , truffled scented egg, smoked beetroot and goats curd

Yellowfin tuna, red pepper c rumbs, yoghurt mousse, white anchovies

Chicken boudin, Jerusalem artichoke puree, pancetta

Chicken and Jamon roulade, creamed spinach, jus gras

Beef tataki, wasabi kewpie, bbq sauce and shiso

Rillettes of salmon, charred honey and dill sour dough toast, orange aioli

Herb crusted lamb, Saganaki, black currant glaze, lemon caviar



Main

Gippsland eye fillet, celeriac puree, trussed tomatoes, Syrah jus

Mint, thyme and feta crusted lamb rack, wilted spinach and goose fat crushed Pontiacs, au jus

Crispy skinned barramundi, asparagus and snow pea , saffron blue cheese sauce

Heritage chicken, Meredith goats cheese and kumata stuffing, creamy polenta, jus gras

Five spiced duck breast, charred whitlof, baby beets and tangelo sauce

Crispy skinned ocean trout, warm bean and grape tomato salad , verjuice

Three way pork-belly, Wellington and medallion, shaved fennel, Galliano vinaigrette

Tea smoked chicken tikka marsala, cumin rice, lentil pappadum





Dessert

Banana and walnut pudding , pineapple and coconut custard, ginger cream

Deconstructed lemon meringue tart

Floating island – poached meringue, chamomile vanilla cream, caramel sauce

Chocolate indulgence- tart, sorbet and mousse, salted Morello cherry coulis

Chai tea semifreddo, cardamom cookie crumble, honeycomb

Caramel pannacorra , almond milk tuille

Lime pavlova, Frangelico cream and hazelnut praline