



## Entrée

Oyster trio – bacon & smoked jalapeno cream, Spanish mignonette, natural (GF) \$23/ \$34

Seared tuna tatake, roasted shallot & sesame paste, pickled Japanese salad with Kombu \$16

Goat's cheese cake, beetroot jam, serrano ham, preserved fig, pine nut dust \$14

Seared loin of venison, celeriac puree, baby king brown mushrooms, chestnuts, cassis jus (GF) \$18

Mushroom & gruyere tartlet, warm onion nage, hot mustard leaves (V) \$14

## Main

Olive & herb crusted Palmers island Mulloway fillet, ratatouille, seasonal salad \$28

Chicken supreme, cannellini bean puree, romesco sauce, toasted seeds & nuts (GF) \$27

Zucchini, spinach & sweet potato gateau, warm lentil & barley salad (V) \$25

New England roasted lamb rump, braised puy lentils, heirloom cauliflower piccalilli (GF) \$30

Riverina beef fillet, marsala glazed eschalots, chimichurri, pommes anna, red wine jus (GF) \$32

## Sweet

Frangelico tart, chocolate mousse, hazelnut praline \$12

Baked raspberry cheesecake, white chocolate ice cream \$12

Mango & coconut parfait, passionfruit sorbet, Italian meringue (GF) \$12

Orange blossom yogurt panna cotta, rhubarb & vanilla compote, Persian floss \$12

Cheese trio, dried fruit & nut rotolo, crackers \$14

## Extras - \$7

Chips

Vegetables

Salad

V = Vegetarian, GF = Gluten free