

MENU

FROM THE BAR

Almonds & cashews, roasted & spiced	7
Marinated olives	8
Smoked Spring Bay mussel, lemon cream, crisp bread	3.5ea
Sheep's milk haloumi, px prunes, honey, preserved lemon	9
Charcuterie plate: <i>a daily selection of fine cured small goods</i>	26.5
Croquette (<i>braised beef, cheesy béchamel, Cayenne pepper</i>)	3.5ea

ENTRÉE

Chestnut and rabbit pie, sautéed brussels sprouts in maple and butter, rolled saddle	23.5
Venison Carpaccio, mushroom purée, pickled wild mushrooms, chevré, olive crumb	24
Tea and tamari infused salmon, smoked crème fraîche, yuzu, kombu, pink pepper	22.5
Golden Cauliflower, purée, pickled red onion, toasted almonds, coffee	18.5
Pan roasted scallops, romesco, pangrattato, honey labna	24.5

MAIN

Twice baked gruyère soufflé, caramelised onion purée, roast shallots, radicchio	33
Western Plains pork loin, crispy belly, boudin noir, pumpkin, pine nuts	39.5
Gippsland Natural grass-fed beef, confit garlic purée, broccoli, chilli, anchovy	44
Barramundi, roasted and smoked peppers, squid ink aioli, clams and rice crisp	41.5
Hapuka fillet, freekeh risotto with saffron and shellfish butter, squash	43.5
Flinders Island wallaby, Jerusalem artichokes, macadamia, salt bush, quandong	43

PUT YOURSELF IN OUR HANDS

Five course tour of the our menu <i>we kindly request the participation of entire table for the tasting menu</i>	79
Wines to match (<i>paired by our team to match the tasting menu</i>)	59

SIDES

Hand cut Dobson's chips	9.5
Broccolini, fresh ricotta	10.5
Baby spinach salad, dates, almonds, red onion, chèvre, pomegranate dressing	9.5

DESSERT

Toast with Honey and Jam: <i>Honey and sourdough ice cream, caramelised pear and white chocolate</i>	15
Lemon and Ricotta cheesecake, textures of rhubarb, toffee crisp	15.5
Chocolate mousse, pear puree, brandy compressed banana, salted caramel popcorn,	17
Affogato: <i>our own vanilla bean ice cream, espresso, & your choice of liqueur</i>	15.5