



A glass of bubbles to start

Served with tea or coffee

SAVOURY

Lemon myrtle marinated king prawn Native pepper berry emulsion, shaved

fennel remoulade, finger lime caviar on brioche bun

Dja Dja Wurrung chicken sandwich Wattleseed mayonnaise on white bread

Cliveden gin cured Lutruwita salmon Samphire slaw, pickled lemon, dill on light rye bread

Roasted vegetable bruschetta

Crisp Warrigal greens, pecorino snow on baguette

Saltbush infused pork and pear sausage roll Quandong and bush tomato chutney

Chicken and mushroom filo Australian black truffle aioli

Kale, quinoa & pumpkin croquette Onion, wattleseed jam

PETITS-FOURS

Exotic hazelnut with rocher glaze

Kensington mango and passionfruit confit, dark chocolate ganache, hazelnut and wattleseed rocher

Pistachio, matcha and strawberry roulé

Matcha sponge, pistachio Chantilly, wild strawberry & strawberry gum confiture

Coffee and salted caramel délice

Coffee crémeux, torta caprese, dulcey caramel glaze

Raspberry tart

Native raspberry confiture, rosella & raspberry gel

HOMEMADE SCONES

Plain Lemon myrtle

Served with aniseed myrtle scented lemon curd, clotted cream, assorted jams

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let us know in advance if you have any allergies or dietary requirements. Whilst we will do our best
to accommodate your request, items on our menu may contain or come into contact with
lupins, soy, crustaceans, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds.