

STARTERS

SOUP OF THE DAY 13

Served with quinoa & soya loaf

GRILLED SCHIACCIATA BREAD WITH TRIO DIPS 15

Roast pumpkin hummus, beetroot labneh and smoky baba ganoush

GFO

FRIED CHICKEN POPS 18

Korean style chicken pieces with sweet and spicy glaze

CHARRED OCTOPUS 20

Piperade, citrus wedges and frisse lettuce

GF, DF

CRISPY CALAMARI 20

Japanese battered calamari, chilli, smoked salt and black garlic aioli

DF

PORK BELLY 20

Sour apple, crackling dust and watermelon

foam

GF, DF

CHARCUTERIE BOARD 25

Lamb prosciutto, beef bresaola, peppercorn pork terrine, assorted marinated vegetables, pumpkin hummus dip and grilled schiacciata bread

GFO

ANTIPASTI BOARD 25

Pink peppercorn and mint cured olives, truffle balsamic button mushrooms, grilled zucchini, capsicum and eggplant, carrot and cucumber pickles, smokey baba ganoush dip and grilled schiacciata

bread

GFO

CHEESE BOARD 25

Woombye brie, King Island smoked cheddar and Kingfisher Creek blue cheese with muscatels, dried fruit, quince paste, vegemite glass, lavosh, golden hazelnuts and berries

GFO

SIDES

8

ROASTED ROOT VEGETABLES

Herb salt

SAUTÉED GARDEN VEGETABLES

Black garlic

AUTUMN SEASONAL SALAD

Assorted vegetables, preserved lemon gremolata

MAINS

CONFIT DUCK 34

Green apple, celeriac and fennel remoulade, cranberry glaze and burnt butter Brussels sprouts

GF, DF

58° 200GM BEEF EYE FILLET 42

Heirloom carrots, golden & purple beetroot syrup, broccolini, fennel tips and shiraz jus

GFO, DFO

BUSH SPICE KANGAROO LOIN 36

Lemon pepper carrot, duo potato gratin, spring onion bulbs, snow peas and cranberry jus

GF

PAN-FRIED BARRAMUNDI 34

Purple carrot puree, snow peas, snow pea tendril, confit cherry tomato and preserved lemon

gremolata

GF, DF

VEAL SALTIMBOCCA 38

Vegetable medley, crisp beetroot and sweet potato, porcini and truffle cream

GF

CHILLI, TRUFFLE AND LEMON RISOTTO 32

Exotic mushrooms, smoked corn purée, shaved pecorino and snow pea tendrils

GF, DF, V

DRY RUBBED SPICED CHARRED FENNEL 32

Heirloom carrots & beetroots, green lentils, green pea and cauliflower purée

GF, DF, VE

DESSERT

15

BASQUE CHEESECAKE

Burnt cheese cake with raspberry balsamic strawberries

V

SMASHED BERRY TARTLET

White chocolate, golden syrup shards, pineapple glaze, meringues and lemon balm

V

WHITE CHOCOLATE DELICE

Candied macadamias, clementine, orange blossom poached strawberries and micro mint

V

FRUITS

Compressed flavoured melons, seasonal fruits, sour grapes and smoked raspberry sorbet

V, VE