



dining menu

ENTREE

King prawn ceviche, XO glaze, carrot, pickled fennel, horseradish, dill oil (GF)

Miso cured salmon, wasabi and lemon, pickled celery salad, beetroot soil (GF)

Wild caught tuna tataki, salt-baked celeriac, anchovy emulsion, squid caviar, mandarin salad (GF)

Brown butter sprouts, salt-baked kohlrabi, walnut, curd, beetroot molasses (V) (GF)

Bannockburn chicken rilette, fig and apricot, celeriac panisse, olive caramel, pureed shallot, pine nut (GF)

Home smoked Aylesbury duck breast, caramelised pumpkin, raspberry oil, pickled walnut, pistachio and pear (GF)

Seared 1000 Guineas Shorthorn beef, horseradish, cultured cream, nasturtium, pickled radish, cranberry powder (GF)

MAIN

Confit ocean barramundi, Tasmanian salmon roe, macadamia, Provençal kipflers, apple, nori (GF)

Tasmanian salmon, braised baby leek, confetti lentils, fennel velouté, burnt onion, sea herbs (GF)

Seared Bannockburn chicken, quince, barley, golden beetroot, almond salsa, cured egg yolk (GF)

Hay infused Bannockburn chicken, charred leek, whey polenta, wild mushroom, confit pumpkin, black garlic (GF)

Glazed Valenca pork, honey braised cabbage, sauerkraut crème, dehydrated apple, ginger (GF)

Slow braised five spiced Angus beef cheek, heirloom carrots, pistachio, brassica leaves, horseradish, anise jus (GF)

1000 Guineas Shorthorn beef fillet, nasturtium and watercress, smoked marrow, roasted sunchoke, truffle, jus (GF)

DESSERT

Vanilla Cambridge cream, poached pear, sweet vermouth caramel, rose and pistachio tuille (GF)

Date and caramel cake, leatherwood honey, gin jube, lavender shortbread

Chocolate and macadamia tart, spiced pumpkin cream, candied corn

Individual cheese plate, 2 cheeses, fresh honey comb, toasted fruit loaf, wattle seed nuts, fruit paste

PRICES \$ 68 per person (2 courses)
\$ 78 per person (3 courses)

Minimum 10 people

Side dishes to compliment main courses available. Includes bread rolls, coffee, tea and handmade chocolates.

GF Gluten Free

V Vegetarian

