

# dining

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## ENTRÉE

Yellowfin tuna, kohlrabi, rhubarb, smoked olive oil <sup>GF, DF</sup>

Seared scallops, celeriac, apple, hazelnut, sage crisps <sup>GF</sup>

Winter bean salad, hemp seed cream, buckwheat snap, sherry vinegar, wild herbs <sup>VG, GF, DF</sup>

Confit mushrooms, polenta cake, goats curd, saltbush, orange oil <sup>GF, V</sup>

Smoked chicken terrine, pistachio puree, carrot salad, pomegranate <sup>GF</sup>

Wagyu beef bresoala, celeriac and pepper berry remoulade, parsnip, pickled pear, brandy <sup>GF, DF</sup>

## MAIN

BBQ snapper, red miso and lobster bisque, shimeji, legumes <sup>GF</sup>

Murray Cod, pink fir hash, pangrattato, soft herbs <sup>GF</sup>

Chicken breast, black garlic jus, celeriac gratin, charred brassica, verde sauce <sup>GF, DF</sup>

Roast duck, plum ginger, romanesco, sprouts, carrot, lemongrass <sup>GF, DF</sup>

Lamb rack, masala parsnip puree, Warrigal greens, cashew, curry leaf <sup>GF, DF</sup> + 5pp

Angus beef tenderloin, pumpkin fondant, confit tomato, mojo verde <sup>GF</sup>

Beef cheek, smoked potato, blackened leek, braised roots, Madeira jus <sup>GF</sup>

## SIDES

Broccoli, smoked creme fraiche, almond, orange oil <sup>GF</sup>

Steamed green beans, saltbush gremolata, macadamia <sup>GF, DF</sup>

Green leaves, snow peas, red wine vinaigrette <sup>GF, DF</sup>

Roast pink fir potatoes, parmesan salt <sup>GF</sup>

## DESSERT

Dark chocolate tart, espresso, whipped mascarpone

Lemon and honey tea cake, poached pear, ginger cream, whiskey <sup>GF</sup>

Warrnambool vintage cheddar, whipped goat's cheese, beetroot relish, candied walnuts, wholegrain crisp

Petit four selection

Includes bread rolls, coffee, tea and handmade chocolates.



Dairy Free



Gluten Free



Vegetarian



Vegan