

dining menu

ENTREE

Confit Great Southern ocean trout, candied Mt Zero olive crumble, Peninsula spinach, beetroot and fennel (GF)

Coastal seafood terrine, prawn and corn veloute, sweet corn puree, brik pastry wafer, shaved celery, dill and radish salad

Asparagus and pumpkin salad, pencil asparagus, pumpkin gel, yoghurt dressing, fried kale, tapioca cracker (GF) (V)

Bannockburn chicken compression, herb mousse, leek puree, baby leeks, walnut praline, tarragon and chervil salad (GF)

Mount Macedon confit duck and Red Hill sour cherry pave, brioche, white onion soubise, endive, cherry powder

Berkshire pork belly, chilli jam, baby ginger greens, Sichuan pepper prawn, fried shallots and coriander (GF)

Anakie grain fed beef fillet tataki, sesame crust, Asian hot herb salad, ponzu gel (GF)

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

GF Gluten Free

V Vegetarian

MAIN

Tasmanian salmon fillet, shaved zucchini, crispy kale, braised fennel, squid ink cracker (GF)

Humpty Doo barramundi fillet, turtle bean and tomato cassoulet, lemon butter emulsion, snow pea and tarragon salad (GF)

Bannockburn Free Range chicken breast, leek puree, potato dauphinoise, charred leeks, broad beans, thyme jus (GF)

Bannockburn Free Range chicken breast, butternut pumpkin, ancient grains and seeds, brown butter spinach, asparagus, jus gras (GF)

Herb Gippsland lamb cutlet, glazed shoulder puck, carrot puree, potato fondant, Dutch carrots, mint gel

Anakie grain fed beef fillet, potato truffle hash, celeriac puree, butter beans and turnips, onion jam

Slow cooked Wodonga grass fed beef cheek, parmesan polenta, shallots, baby peas, Yarra Valley truffle oil

DESSERT

Poached Red Hill pear, spiced butter cake, vanilla crème anglaise, mixed fruit

Chocolate and chestnut mousse, fallen leaf tuille, chocolate soil (GF)

Orange and almond cake, Grand Marnier caramel, white chocolate, fennel

Green tea panna cotta, chocolate ganache, sesame and yuzu caviar (GF)

Banana torte, whipped coconut cream, peanut crunch

