



shared platters

COLD

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

Char grilled chicken breast, thyme roasted baby heirloom carrots, green beans, butter beans, charred baby potatoes, smoked tomato wafers, black olives (GF)

Poached Yarra Valley chicken breast, celery, apple and walnut salad, Brussel sprout leaves, target beetroot, white radish, flowering sprouts (GF)

Fillet of high country beef fillet, char grilled potato salad with cherry, grape and charred roma tomatoes, green beans, yellow butter beans, dragoncella dressing (GF)

Chef's garden salad, bread rolls and butter will be served with your selected menu.

GF Gluten Free

V Vegetarian

HOT

Crispy skinned barramundi, charred cauliflower, cauliflower puree, green olive, raisins, fried capers, sumac dressing (GF)

Poached Bannockburn free range chicken, shaved asparagus, broccolini, mint, orange yuzu dressing (GF)

Slow cooked Gippsland lamb shoulder, warm salad of Israeli cous cous, pomegranate, currants, smoked almonds, cumin labne, flatbread chips

Fillet of Gippsland beef fillet, roasted kipflers, scorched heirloom carrots, carrot puree, salsa verde, pinot jus (GF)

