

dining

ENTRÉE

Yellowfin tuna, kohlrabi, rhubarb, smoked olive oil ^{GF, DF}

Seared scallops, celeriac, apple, hazelnut, sage crisps ^{GF}

Green bean salad, hemp seed cream, buckwheat snap, sherry vinegar, wild herbs ^{VG, GF, DF}

Confit mushrooms, polenta cake, goats curd, saltbush, orange oil ^{GF, V}

Smoked chicken terrine, pistachio puree, carrot salad, pomegranate ^{GF}

Wagyu beef bresola, celeriac and pepper berry remoulade, parsnip, pickled pear, brandy ^{GF, DF}

MAIN

BBQ snapper, red miso and lobster bisque, shimeji, legumes ^{GF}

Murray Cod, pink fir hash, pangrattato, soft herbs ^{GF}

Chicken breast, black garlic jus, celeriac gratin, charred brassica, verde sauce ^{GF, DF}

Roast duck, plum ginger, romanesco, sprouts, carrot, lemongrass ^{GF, DF}

Lamb rack, masala parsnip puree, Warrigal greens, cashew, curry leaf ^{GF, DF + 5pp}

Angus beef tenderloin, pumpkin fondant, confit tomato, mojo verde ^{GF}

Beef cheek, smoked potato, blackened leek, braised roots, Madeira jus ^{GF}

SIDES

Broccoli, smoked creme fraiche, almond, orange oil ^{GF}

Steamed green beans, saltbush gremolata, macadamia ^{GF, DF}

Green leaves, snow peas, red wine vinaigrette ^{GF, DF}

Roast pink fir potatoes, parmesan salt ^{GF}

DESSERT

Dark chocolate tart, espresso, whipped mascarpone

Lemon and honey tea cake, poached pear, ginger cream, whiskey ^{GF}

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