

dining

ENTRÉE

Kingfish, nahm jim, coconut, lime ^{GF}

Seared tuna, ponzu, radish, kombu ^{GF}

Smoked chicken, eggplant kasundi, stracciatella, fine herb salad ^{GF}

Cauliflower and La Gruyere tartlet, spring onion oil, nasturtium ^V

MAIN

Coal roasted lamb shoulder, smoked potato, heirloom carrot, Warrigal greens ^{GF}

XO BBQ snapper, fennel, snake bean and pink grapefruit, lime leaf dressing ^{GF}

Gippsland beef fillet, truffle butter, soubis, butternut gratin, brassica ^{GF}

Seared chicken, buttered kiplers, burnt onion sambal, Thai basil ^{GF}

Wood fire chicken, celeriac, tarragon, Tuscan kale ^{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

Upside down pineapple cake, brandy caramel, creme fraiche

Dark chocolate tart, espresso jelly, whipped mascarpone

Artisan individual cheese plate

Petit fours

68 pp (2 courses)

78 pp (3 courses)

6 pp Sides

Includes bread rolls, coffee, tea and handmade chocolates.

DF Dairy Free

GF Gluten Free

V Vegetarian

VG Vegan