



BREADS

Toasted ciabatta, goats cheese, honey comb, hazelnuts

ENTRÉE

Tempura zucchini flowers, ricotta, dill, grana padano, fennel, citrus glaze^(V)

48hr sous vide pork belly, chili ginger caramel, crispy shallots, lime^(GF)

Flash fried buttermilk marinated calamari, sesame ginger mayo, slaw

*Tomato bruschetta, cherry tomato, basil, red onion,
balsamic reduction^(VEGAN)*

MAIN

Chicken breast, prosciutto, truffle mash, asparagus, crispy sage, cream sauce^(GF)

Grilled market fish, tom kha, coconut rice, pickled veg, crispy shallots^(GF)

*200g Angus beef fillet - free range, pasture fed, southern VIC^(GF)
twice cooked potato gratin, roasted bone marrow, vine tomato, red wine jus*

Barley risotto, pumpkin, broccolini, cherry tomato, spinach, feta, almonds

(VEGAN OPTIONAL)

DESSERT

Crème brûlée, fresh berries, lemon curd, raspberry gel^(GF)

Dark chocolate tart, mascarpone, passion fruit sorbet, raspberries^(GF)