

CHEFS SELECTION

Take the stress out of choosing – we will do it for you

To select this option, whole table participation is required

24 hours' notice is required for dietary requirements for the chef selection

65

75 with
dessert

House made damper with whipped wattle seed and ricotta butter V	8
Roasted beetroot, macadamia, green pea hummus, crostini, goat cheese and cassava N V	10
Baby cos, white anchovies, cured yolk, pecorino, bacon and mountain pepper dressing	12
Crunchy kipfler potatoes, chimichurri, foir di latte and crispy Warrigal leaves V LG	12
Fried burrata with pepperonata, focaccia, shaved fennel and wild garlic pistou V	16
Mixed leaves, native spinach and orange salad with orange blossom dressing V LG	12
Flash fried crocodile with crispy noodles, chayote, apple and sambal matah salad LG	24
Potato gnocchi, lardo, poached egg, truffle brown butter, pinenuts and saltbush N	18
Pan-fried octopus, parmesan and seaweed arancini, seaside leaves and red mojo LG	20
Kingfish cured with kumbu, bonito flakes, wild aniseed ponzu and pomegranate LG	16
Scallops in the half shell, pea puree, wakame salad and finger lime Furikake LG	18
Twice baked cauliflower soufflé, smoked macadamia romesco and roasted pear N V	28
Gum smoked kangaroo fillet, beetroot risotto with goat's curd and sage LG	28
Tasmanian salmon fillet, pickled daikon, edamame, cultured cream and white miso LG	39
Pan roasted chicken breast, bush spinach, broccolini and gochujang butter	38
Chargrilled lamb rump, chickpea tagine, spiced hummus and pepper leaf labna LG	39
Lemon myrtle & ricotta delice with olive oil ice-cream & white chocolate praline LG	16
Espresso & wattleseed panna cotta, caramelized apple & cardamom meringue LG	16
Fig leaf crème brulee with bunya nut & ginger biscotti, rhubarb jam N	16
Gianduja cremeux, rosemary & cider poached pear & native honeycomb N LG	16
Cheese plate (60gm grams, select 1 or 2) crostini & accompaniments	16/23

LG = Low Gluten V = Vegetarian N = Contains nuts