

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 black olive and truffle butter. V	8
Yellow dahl, wild garlic yoghurt, spiced eggplant and chickpea crackers. V LG	10
Wedge salad with blue cheese ranch, bacon, Reggiano and bush tomato crumb.	12
Cauliflower fritters, fresh mozzarella, pomegranate and macadamia romesco. V LG	16
Fried crocodile Bao's, pickled red onion, apple, hot mint and fermented chilli mayo.	22
Crab meat spring rolls with green mango salad and aniseed myrtle.	18
Venison carpaccio, Persian feta, pickled lilly pilly, truffle oil and damper crumble.	26
Saganaki cheese, strawberry gum quince, pistachio and bush honey. V N	24
Cured tuna with pickled daikon, fried tapioca, finger lime and seaweed salad. LG	22
Roasted blue pumpkin with spiced eggplant, saltbush and macadamia gremolata. V N	28
Pan fried barramundi with fennel, potato and olive bisque. LG	34
Braised lamb neck and pepper leaf with spiced eggplant and cauliflower miso puree. LG	32
Crispy fried spatchcock with coconut desert curry, papaya slaw and papadam's. LG	32

SIDES

Kipfler, black sesame tahini, goat curd and fried Warrigal leaves. V LG	12
Baby gem lettuce, seaside leaves, mountain pepper green goddess and pecorino. V LG	12

DESSERTS

Grilled chocolate and beetroot mud cake, tigers milk ice cream and wattleseed anglaise.	16
Caramel miso parfait, saffron poached pear, vanilla cream and saltbush crumble. LG	16
Passionfruit curd, pepper berry meringue, raspberry and lemon myrtle sorbet. LG	16
Cheese plate (60 grams, select 1 or 2) with accompaniments.	16/23

LG = Low Gluten V = Vegetarian N = Contains nuts

Some dishes may be modified to suit dietary requirements.