

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

Two Courses \$45 Three Courses \$55

SHARE

House made damper with salted golden syrup butter V	8
Bush fired local olives, olive oil, sticky balsamic & grilled bread V	8
Smoky eggplant hummus, Persian fetta, pomegranate, nut mix & cassava N V LG	10
Popcorn cauliflower, roasted macadamia, salsa roja & fried herbs N V LG	12

ENTREES

Fried crocodile with potato straws, green mango, bean shoot salad & nuoc cham LG	
Ricotta gnocchi, lardo, poached egg, truffle brown butter, pinenuts & saltbush N V LG	
Scallops in the half shell, pea puree, wakame salad & finger lime furikake LG	
Pickled pork terrine, goats curd, pickled beetroot, gum leaf honey & damper crumbs	

MAINS

Grilled beef porterhouse, whipped potatoes, broccoli leaves & pepper leaf Dianne LG	
Braised saltbush duck leg with lentils, kipfler, pickled red cabbage & stone fruit LG	
Snapper fillet with red curry bisque, papaya, hot mint & native spinach salad LG	
Roasted kumara with chickpeas, cashew, babaganoush and wild garlic yoghurt N V LG	

SIDES

Kipfler potatoes with black sesame tahini, goats curd & Warrigal leaves V LG	12
Mixed & seaside leaves, seeded mustard & aniseed myrtle V LG	10
Baby cos, white anchovies, cured yolk, pecorino, bacon & native ranch LG	12
Pan fried broccolini, spiced labna, macadamia & strawberry gum dressing	12

DESSERTS

Apple & almond cream tart with bush honeycomb & lilly pilly ice cream LG	
Chocolate & white miso delice with candied golden beets & pork fat anglaise LG	
Vanilla panna cotta, Billy tea caramel, raspberry sorbet & lemon myrtle meringue LG	
Cheese plate (60 grams, select 1 or 2) with accompaniments ADD \$5 for 2 pieces	

LG = Low Gluten V = Vegetarian N = Contains nuts

Some dishes may be modified to suit dietary requirements