

CHEFS SELECTION \$65 / \$75 with dessert

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.

Two Courses \$45 / Three Courses \$55

SHARE

House made damper with café de Paris butter V	8
Roasted cauliflower, hummus, curtidos, macadamia & chickpea crackers N V LG	10
Fried sweet potato, coconut yoghurt, native chimi churri & flaked almonds N V LG	12
Burrata, fig paste, pistachio nuts & gum leaf honey with charred damper N V	16

ENTREES

Shitaki mushroom risotto, wild spinach, truffle oil & Parmigiano Reggiano LG V	
Salmon and finger lime crudo, rosti potato, celeriac, flying fish roe & dill LG	
Fried siracha crocodile, kewpie, shaved cabbage, bean shoot & Thai basil slaw LG	
Seared local venison loin, gribiche, pickled onion & baked parmesan polenta LG	

MAINS

Lamb neck fillet braised with tahini & saltbush, kumara tagine & chermoula LG	
Baked chicken saltimbocca, potato gratin, tomato sugo & wattleseed tapenade LG	
Pan-fried barramundi fillet, ruby grapefruit, fennel, kipfler & gochujang butter milk	
Fried eggplant wedges, cauliflower skordalia, pickled vegetables & salsa roja LG V	

SIDES

Roasted Kipfler potatoes, ground olives, fried Warrigals & saltbush aioli V LG	12
Mixed lettuce & shaved fennel with bee pollen & strawberry gum dressing V LG	10
Fried polenta chips with pepper berry, romesco & shaved Pecorino V LG	12

DESSERTS

Goats curd crème brulee, rosella jam, almond biscotti & spiced Chantilly	
Grilled chocolate & beetroot brownie with saltbush & honeycomb ice cream LG	
Honey & lavender panna cotta, mango sorbet and lemon myrtle meringue LG	
Cheese plate (60 grams, select 1 or 2) with accompaniments - extra \$5 for 2 pieces	

LG = Low Gluten V = Vegetarian N = Contains nuts. Some dishes may be modified to suit dietary requirements.