

Two Courses \$40 / Three Courses \$50

ENTREES

Burrata, fig paste, pistachio nuts & gum leaf honey with charred damper V N

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

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

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 with accompaniments (60 grams, select 1 or 2 for extra \$5)

SIDES

House made damper with Café de Paris butter V **8**

Fried polenta chips with pepper berry, romesco & shaved Pecorino V LG **12**

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**

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**

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