

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 dried seaweed butter & furikake V	8
Meredith goat cheese & chickpea salad with creamed corn & tortillas V LG	10
Gem lettuce, cured yolk, yeast flakes, Serrano ham & pepperleaf Caesar LG	12
Saganaki cheese with compressed watermelon & gum leaf honey yoghurt V LG	16

ENTREES

Burrata with grilled peaches, pickled green tomato, damper & seaside leaves V	
Blue swimmer crab lasagna with karkalla wakame & tomato gochujang	
Wallaby fillet with potato hash, pickled shitake, blackberries & truffle oil LG	
Korean fried crocodile tail, kimchi & nashi salad with black sesame kewpie LG	

MAINS

Chargrilled eye fillet of beef, wild garlic pâté, potato pave and café au lait jus ADD \$5 LG	
Baked chicken breast stuffed with wild spinach, truffle potato & toasted hay blanc LG	
Pan-fried snapper fillet with chickpea tagine, kohlrabi salad & saltbush bisque	
Cauliflower schnitzel with eggplant caponata, pea tendrils & aniseed myrtle LG V	

SIDES

Roasted Kipfler potatoes with bravas sauce & fried Warrigal leaves V LG	12
Baby cos & wild spinach with miso dressing & burnt saltbush honeycomb V LG	10
Pan fried broccolini with native garlic pistou, almonds & shaved parmesan V LG	12

DESSERTS

Yuzu curd with lemon myrtle meringue shards & blood orange sorbet LG	
Chocolate & miso crèmeux with wattleseed ice cream & poached pear LG	
Macadamia & onion jam tart with balsamic parfait & olive oil butterscotch 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.