

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

Old man saltbush focaccia with Lard Ass butter V	8
Hummus, salted cucumbers, guindillas, hot gum tree honey & crackers V LG	10
Roasted beetroot, leek ash goat's cheese, chickpea brittle & wild spinach V LG	12
Smoked Warrigal arancini fingers with yeast flake aioli & pine nut picada V LG	16

ENTREES

Burrata, roast pumpkin, eggplant marmalade, walnuts & fried Warrigal V LG	
Smoked trout & finger lime brandade with flying fish roe & choux pastry	
Seared emu flank with potato rosti, kohlrabi remoulade & onion confit LG	
Crocodile spring roll, ginger caramel, green mango & toasted rice dressing LG	

MAINS

Eggplant parmigiana, tomato sugo, for di latte, heirloom tomatoes & saltbush V LG	
Baked duck breast, mountain pepper cabbage, fig ketchup & Madeira jus	
Crisp-skin barramundi, charred cucumber, rice croquette & kimchi buttermilk LG	
Braised harissa lamb backstrap, charred broccoli, tagine & native chimichurri (ADD \$5) LG	

SIDES

Fried kipfler potatoes with pickled samphire & furikake mayonnaise V	12
Gem lettuce, pepitas, crispy kale & lemon aspen dressing V LG	10
Charred sugarloaf cabbage, gochujang glaze & macadamia yoghurt V	12

DESSERTS

Chocolate torte & macadamia fudge with wattleseed crèmeux LG	
Purple yam crème brulee, sweet potato shards & rosella jam LG	
Matcha & myrtle cheesecake, red miso glaze & black sesame sorbet 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.