



- Enjoy 3 Courses for \$65pp -

Entree

Heirloom Beetroot & Artichoke Salad with Truffle Goats Curd, Candied Pecan, Truffle Dressing 18 ^(Gf,V)

Beef Fillet Tataki with Apple Soy & Radish Glaze, Shallots, Peanuts, Garlic Chips 18 ^(Gf,DF)

House Cured Ocean Trout with Fennel, Orange, Kalamatas, Dill Yogurt 18 ^(Gf)

Glazed Bangalow Pork Belly with Green Papaya Salad, Crispy Shallots, Peanuts, Ginger Dressing 20 ^(Gf,DF)

Sydney Rock Oysters, Mignonette Dressing, Lemon 20 / 38 ^(Gf,DF)

Main

Slow Cooked Lamb Shoulder with Potato Gnocchi, Fricassee of Peas, Broad Beans & Carrot, Prosciutto with Red Wine Jus 38

Seared Kangaroo Fillet Seasoned with Salt Bush & Mountain Pepper, Maple Glazed Brussel Sprouts, Fondant Potato, Rosella Jus 38 ^(Gf)

Zucchini Flowers Stuffed with Spiced Ratatouille & Goats Cheese, House Made Gnocchi, Broad Beans, Heirloom Tomato Salsa 34 ^(V)

Grass Fed Fillet Of Beef with Roasted Baby Carrots, Leek & Asparagus, Sweet Potato Mash, Parsley & Caper Sabayon 38 ^(Gf)

Baked Tasmanian Salmon Fillet, Puy Lentils, Herb Crust, Horseradish Creme Fraiche & Beetroot 38

Dessert

Mango & Coconut Parfait with Lychee Salsa & Coconut Crumb ^(Gf,DF) 16

Vanilla Bean Panna Cotta with Strawberry & Rhubarb Compote, Sable Biscuit & Strawberry Sorbet 16

Chocolate & Orange Curd Tart with Candied Orange Zest & Milk Chocolate Gelato 16 ^(Gf)

Raspberry Crème Brulee with Vanilla Short Bread & Berry Sorbet 16

Affogatto Frangelico with Vanilla Bean Ice Cream, Espresso, Frangelico & Candied Hazelnuts 16 ^(Gf)

- (V) Vegetarian (GF) Gluten Free (DF) Dairy Free, Sorry no split bills -