



MENU

Garlic Bread 10

Asparagus + poached egg + macadamia + prosciutto + crumb 19

Chicken liver pate + pickled cucumber + radish + crostini 20

Fennel puff pastry tart + goats chevre + caper + herb salad 19

Mussels + french lentils + cauliflower + horseradish cream 20

Grazing board for 2 – selection of local + house made charcuterie + chutney + pickles +
cheese + olives + house made lavosh + grissini 45

Swiss brown + shitake + enoki mushroom risotto + parmesan 32

Whole baked rainbow trout + mint + marjoram + lemon butter 38

Confit chicken + gem cos lettuce + pea + verjuice + chimmi churri 36

Pork belly + parsnip + pink lady apple + wild rocket 36

Snow pea + zucchini + lemon oil 12

Iceberg lettuce + wild rocket + eschallot + Dijon 10

Kipfler potato + anchovy butter 12

Dark chocolate mousse + vanilla cream + candied orange 15

Honeycomb semifreddo + fresh strawberry 15

Lemon curd tart + blueberry + sugared almond 15

Cheese board – 3 cheese + muscatels + chutney + lavosh 29