

M E N U

Set Menu

2 Course \$49

3 Course \$59

E n t r é e

Crisp Harvest Bowl (gf, vg)

kale, chickpeas, brussel sprouts, ginger & lemon dressing, dried cranberries, radishes, pepitas

Potato & Leek Soup (gfa, vg)

sourdough

Sautéed Prawns (gfa, dfa)

garlic & chilli, Spanish chorizo, ciabatta

Pumpkin & Ricotta Ravioli (v)

brown sage butter, crispy sage, shaved parmigiano reggiano

M a i n

Porcini & Wild Mushroom Risotto (gf, v, vga)

truffle oil, pecorino

Slow Cooked Beef Cheeks (gf)

truffle-infused potato mash, glazed heirloom carrots, red wine sauce

Camembert & Semi-Dried Tomato Chicken Supreme (gf)

creamy potato mash, char-grilled broccolini

Slow Roasted Pork Shoulder (gf, dfa)

Asian spices, skordalia, sautéed kale

D e s s e r t

Panna Cotta (gf)

marmalade syrup, almond croccante, fresh berries

Apple Crumble

vanilla ice cream, fresh berries

Sticky Date Pudding

vanilla ice cream, butter scotch sauce, fresh
berries

Wine Pairing

2 Course \$18

3 Course \$25