



4 Course Menu \$90.00 per person

**Fresh Baked Bread & crème Fraiche
Potato & Leek Velouté**

Entrée

Pumpkin Tartlet (VEG)

Roasted pumpkin, whipped Persian cow fetta
Snow pea tendrils

Chicken & Leek Terrine

Chicken & leek terrine, five spice apple chutney
House made flat bread

Beef Skewer (GF)

Shimo Wagyu Eye Fillet, thinly sliced layered
Char-grilled on house made Chimichurri

Hokkaido Scallops (GF)

Hokkaido scallops, blue swimmer crab bechamel,
Cheese crust, baked in shell

Main

Fresh Garden Pea Risotto (GF & VEG)

Pea puree, fresh peas, Parmigiano-Reggiano

Chicken Galantine (GF)

Chicken galantine sous-vide oven finished
on roasted pumpkin & fennel, Cognac pepper velouté

Pithivier

17th Century French pie filled with Otway pork loin,
Sir Henry lamb shank, Red Gem silky mash, butter lettuce

Old Fashioned Fish & Chips

King Dory, beer battered, chunky spuds,
Salad greens, house tar-tare

UPGRADE Five Founders, MB 3+, Eye Fillet 250gr \$20

Dessert

Crème Brulee (GF)

French Vanilla bean Crème Brulee
Restaurant garden Kaffir lime ice-cream

Poached Pear (GF)

Bosc pear poached in mulled red wine diced
Pear reduction, house sorbet

Gay Time

Honeycomb parfait, gay time caramel, raspberry coulis,
Malted biscuit crunch, parison fairy floss