



4 Course Menu \$80 per person

Fresh Baked Bread & Starter

Entrée

Pumpkin Tartlet (Veg), (ON) & (GAR)

Roasted local pumpkin encased in a crisp tartlet
humble pleasures cow feta, garden herbs

Tsukune (GF & DF)

Tsukune are Japanese minced chicken grilled skewers
Caper red onion salsa

Shimo Wagyu Beef Arancini (GF)

Slow braised beef rump pulled & crumbed on truffle Aioli

Australian Tempura Prawns (GF), (DF), (ON), (GAR), (Im)

Australian tempura prawns, butter lettuce, seeded Aioli

Main

Basil Pesto Rigatoni (VEG)

Rustichella Fettuccini, garden basil pesto, pinenuts
Snow peas, cherry tomatoes, Parmigiano-Reggiano

Pithivier Chicken Pie

House made traditional French Pithivier pie,
Red Gem potato mash & butter lettuce

Borrowdale Pork Porchetta (GF)

Pork Belly rolled with a fresh herb stuffing,
Oven finished, butter lettuce, honey roasted carrot puree

Local Whiting (A)

Fresh whiting beer battered, Red Gem crispy chunky potatoes,
house tar-tare, fresh lime

Dessert

Crème Brulee (GF)

French Vanilla bean Crème Brulee, candied walnut ice-cream

Apple Tarte Tatin

Granny Smith caramelised apples, puff pastry crust,
Garden lime & honey crunch ice-cream

Deconstructed Gay-Time (GF)

Caramelised parfait on granola soil, salted caramel drizzled with honeycomb sauce

CoOL, Australia, Import, Mixed / GF-Gluten Free, V-Vegetarian
ON-Onion Free, GAR-Garlic Free, DF-Dairy Free

MENU MAY BE SUBJECT TO CHANGE