



“A celebration of Spring”

Degustation Menu 88

add matched wines 52

add premium matched wines (pw) 95

add Champagne Billecart-Salmon Brut Reserve NV glass 22

Spencer Gulf King Prawns, watermelon, strawberry gazpacho, basil

Marques de Tezona Macabeo Sauvignon Blanc 2014 Tierra de Castilla Spain

Vigne Surrau Branu Vermentino di Gallura DOCG 2015 Sardinia Italy (pw)

New Zealand King Salmon, peas, salt bush, bacon, calamari cracker

Heart Wines Victor Chardonnay 2016 Beechworth Victoria

Domaine d’Orfeuilles Vouvray Sec 2014 Loire Valley France (pw)

Melanda Park suckling pig, pumpkin, melon, yoghurt

Bella Ridge Estate Bella Rosé 2011 Swan Valley Western Australia

Domaine William Fevre Chablis 2015 Chablis France (pw)

Free range Cowra Spring lamb, artichoke, asparagus, onion

Castillo Rodafuerte Tempranillo 2015 La Roda Spain

Sorrenberg Cabernet Sauvignon Cabernet Franc Merlot 2014 Beechworth Victoria (pw)

Poached peach, honeycomb, buttermilk custard, peach kernel ice cream

Domaine de Coyeux Muscat de Beaume de Venise 2009 Rhône Valley France

Caruso & Minini Tagòs Grillo 2014 Sicily Italy

Please note: Menu only available for entire table



House made charcuterie

\$10 per item

Duck rillettes

confit duck seasoned with cinnamon and orange

Chicken liver parfait

smooth chicken liver with port jelly

Coppa

cured & air dried pork neck rolled in fennel seed

Bresaola

cured & air dried beef silverside rolled in native pepper

Pheasant prosciutto

cured & air dried pheasant breast

All charcuterie served with pickled vegetables, pear chutney & toast



A La Carte Menu

2 courses \$49 per person

3 courses \$59 per person

Entrees

Heirloom beetroot salad

house made goats cheese, vegetable ash, pecans, treacle

Lemon myrtle seared Albacore Tuna

watermelon, crème fraiche, corn, basil

Mustard pickled Grey Mullet

heirloom tomatoes, native pepper

Grilled Spencer Gulf King Prawn

pumpkin, cured pork cheek, salsa verde

Country style ham boudin noir

apple, spiced macadamia crumb



Mains

Pan fried gnocchi

king oyster mushroom, kale, ricotta

Pan roasted New Zealand King Salmon

fennel barigoule, preserved lemon

Whole poached & roasted Aylesbury duck for two

radicchio, mandarin, citrus sauce

Herb crusted Berkshire pork scotch fillet

pickled peach, choucroute, balsamic

Premium Australian beef

Ranger's Valley Black Angus rump 180g

O'Connor's Black Angus scotch fillet 300g
(\$15 supplement)

All steaks served with eggplant relish & red wine sauce

Side dishes

Cos salad, walnuts, pear, pecorino 9.5

Spring vegetables, almond pesto 9.5

Duck fat roasted potato wedges 10.5

Fries 8.5



Cheese

Fleuron Vache Brebis

cow's milk, semi-hard, Pyrenees, France

Brillat Savarin

cow's milk, white mould, Burgundy, France

Crottin Affine

goat's milk, chevre, Poitou-Charentes, France

All cheeses served with house made pear chutney, fruit & nut loaf, lavoche

Desserts

Cheesecake

rhubarb curd, marshmallow, basil ice cream

Organic yoghurt curd

mango, honeycomb, passionfruit

Bittersweet chocolate pavé

salted peanut caramel, buttermilk sorbet