

20 | WINTER 24 | MENU

ENTRÉE

Osso Bucco Pathivierre, Crushed Peas, Onion Marmalade & Port Reduction

Duck Liver Parfait, Rosemary Edible Soil, Cornichons, Pickled Chilli, Burnt Orange Marmalade & Crisp Bread

Scandinavian Style Dumpling, Lingonberry Compote, Nutty Butter, Baby Herbs

Seared Scallops, Chorizo, Caper Buerre Noisette, Pangrattato & Petit Herbs

VEGETARIAN OPTION

King Mushroom Scallops, Pumpkin Crème, Peas, Seeds, Nut & Kale Crisps (*Vegan, GF, DF*)

Confit Jerusalem Artichoke, Charred Broccoli, Red Cabbage Paint, Sauce Vierge, Herbs & Edible Flowers (*Vegan, GF, DF*)

MAIN

Saddle of Venison, Potato Wafer, Warrigal Green, Native Plum Mole Reduction

Organic Breast of Chicken, Swede Puree, Heirloom Baby Vegetables, Tomato & Lemon Myrtle Relish, Herb Oil

Duo of Rabbit, Pomme Gratin, Crème Cabbage, Honey Roasted Carrots & Jus Gras

Black Angus Tenderloin of Beef, Fondant, Heirloom Baby Vegetables, Port Reduction

VEGETARIAN OPTION

Forest Mushroom Raviolo, Creamed Squash, Toasted Pinenut, Raisins & Sage (*Vegetarian*)

Miso Glazed Aubergine, Tempura Okra & Kale, Wild Rice Puffs & Potato Foam, Edible Flowers (*Vegan, DF*)

DESSERTS

Warm Fudge Brownie, Vanilla Bean Gelato, Caramelised Corn Puffs (*Vegetarian*)

Date & Prune Pudding, Jalapeno Dolce De Leche, Vanilla Bean Crème Fraiche, Pistachio Soil (*Vegetarian*)

Baked Apple Crumble, Rhubarb Compote, Walnut & Raisin, Goat's Curd Gelato (*Vegetarian, GF*)

Sweet Potato Motchi Doughnut, Duo Nut Crumbs, Coconut & Pandan Syrup, Flowers & Berries (*Vegan, GF, DF*)

Milk Chocolate Ganache, Edible Pistachio Soil, Candied Rhubarb, Honey Comb & Sesame Seed Tuille (*Vegetarian*)

