

ENTRÉE

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| SIGNATURE OYSTERS NATURAL / KARKALLA GEL GF | 4/4.50 |
| YELLOW FIN TUNA APPLE SHISO LEEK GF | 24 |
| OCEAN TROUT BEETROOT TOFU MACADAMIA MILK GF | 26 |
| PUMPKIN TART ONION CURDS SAVOURY GRANOLA V | 22 |
| CALVES LIVER ROSEMARY WALNUT BLACK PUDDING CRUMB | 23 |

MAIN

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|---|----|
| MUSHROOM TORTELLINI BLACK RICE KALE REGGIANO V | 34 |
| WHITE FISH FINGER FENNEL ELK CRUSTACEAN OIL GF | 38 |
| SMOKED DUCK BREAST MUNTRIES POMMES MAXIM GF | 39 |
| LAMB TWO WAYS WARRIGAL GREENS SMOKED CURD MINT GF | 40 |
| OXTAIL CREPINETTE CELERIAC MUSHROOM MUSTARD GF | 38 |

SIDES

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|--|----|
| HEIRLOOM TOMATO BOCCONCINI BASIL GF | 10 |
| CRISP POTATO GORGONZOLA OLIVE GF | 10 |
| CHARRED BRASSICA BUCKWHEAT YOGURT GF | 10 |

Tasting menu is \$90pp.

Enhance your dining experience with wine pairings for each course for an additional \$55pp.

DESSERTS

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|---|----|
| CRÈMEUX CHOCOLATE MOUSSE BERRY SORBET GF | 16 |
| VACHERIN PASSIONFRUIT LEMON CURD GF | 16 |
| CRÈME CARAMEL KAHLÚA PRUNES PASTRY LAVENDER | 16 |

TWO CHEESE 18

FOUR CHEESE 30

BERRY'S CREEK BLUE

GIPPSLAND AUS, SHEEP'S MILK

TARAGO RIVER JENSEN'S RED WASH RIND

GIPPSLAND AUS, COWS MILK

CREMEUX DE BOURGOGNE TRIPLE CREAM

BURGUNDY FRA, COWS MILK

CABRA PIMENTO SEMI HARD GOAT'S

CASTILE SPA, GOAT'S MILK

DESSERT WINE

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|------------------------------------|-------|
| 10 MONBAZILLAC 'CUVEE DES ANGES' | 12 52 |
| GRAND MAISON, FRA | |
| 10 12 BARAMBAH RACK DRIED SEMILLON | 15 65 |
| SOUTH BURNETT, QLD | |

Tuesday & Wednesday BYO, wine only

15% Surcharge on all Public Holidays
(GF) Gluten Free, (V) Vegetarian
