



Enjoy

### **Entrée**

Sous vide octopus – black olive – shaved chorizo – smoked potato 28

Berkshire pork neck – apple textures – Meyer lemon gel – pork floss 29

Cold smoked salmon - mustard honey and chive – salmon mousse – 28

Scallop Ceviche – soy – ginger – coriander 28

Quail – dukkah – pine nut – orange – pomegranate – parsley 29

Beetroot – black savourine – candied walnuts – greens 24

### **Main**

Pan fried blue eye – Tomato chive & mussel beurre blanc 44

Aylesbury duck breast - eschallot – celeriac cream - thyme 42

Pappardelle – mushroom ragout – crumbled gorgonzola 40

Slow braised ox cheek – pommes puree – red wine jus 42

Salt bush lamb rack – pommes fondant – sauce vierge – port jus 46

### **Sides**

Coonara garden greens - Dauphine potatoes 8

### **Dessert**

Rhubarb - liquorice mousse - Aperol jelly - gingerbread 24

Raspberry soufflé 24

Manuka honey cream – passionfruit curd – almond nougat – Persian floss 22

Chocolate mousse with salted caramel crack ice cream 22

Cheese plate - one cheese - condiments 20  
additional cheese 7per 50g