

## ENTRÉE

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seared swordfish  
blood orange, yuzu, wasabi, togarashi

milk braised bungalow pork belly  
olive apple tapenade,  
fennel, broccolini

black truffle infused  
corn fed chicken  
parmesan custard, corn, shimeji

## SIDES

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heirloom tomato, shaw river buffalo  
mozzarella salad, mint, basil,  
alto olives

kipfler potato, pancetta,  
manuka honey

baby gem, pepitas, green yoghurt,  
baby capers, shaved pecorino

## MAINS

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confit hawkesbury duck maryland  
brussel sprouts, kombu,  
cranberry honey jam

nt spotted mackerel  
shiso, pickled kohlrabi,  
smoked kumato, enoki,  
dashi dressing

beef cheek 250g  
beer braised accompanied by  
mushroom puree, jerusalem  
artichoke, puffed wheat,  
red wine jus

handmade gnocchi  
edamame, garlic chives,  
oyster mushroom, tomato confit,  
beetroot essence

## DESSERTS

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apple crumble  
white chocolate sorbet,  
chocolate spoon

brulée crème  
pistachio sponge,  
earl grey, grapefruit

selection of  
glace ice creams & sorbets

## CHEESE

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selection of artisan cheeses,  
muscatels, guava, truffle honey,  
flatbreads

ashgrove cloth matured cheddar  
elizabeth town, tasmania  
- unpasturised sheep's milk

bluemould roquefort  
midi pyrenees, france  
- pasturised cow's milk

holy goat la luna  
castlemaine, victoria  
-pasturised organic goat's milk