

Entree

'Mushroom Forestry' Mushrooms
hazelnut gazpacho | red rice | granola

Scorched Flinders Mussels
XO | kohlrabi & wakami salad | puffed cauliflower | salt bush

Ocean Trout Tartare
brioche crumb | confit egg yolk | herbs

Pork Jowl
freakah | apricot ketchup | witlof

Main

House made Pan Fried Gnocchi
butternut pumpkin & almond | Persian feta | sage crumb

Flinders Island Lamb Shoulder
caponata | smoked yoghurt | lamb jus

Pan Fried Mirror Dory
zucchini | pearl onion | caper | rosemary | garlic beurre noisette

Roast Duck Breast
white bean puree | beetroot relish | Tuscan kale | jus

Sides

Roast Potatoes
rosemary salt

Charred Broccoli
sweet & sour onion

Dessert

Warm Flourless Chocolate Cake
liquorice ice cream | blackberry

Quince Tart Tatin
cinnamon ice cream | sea salt

Vanilla Bean Mille Feuille
caramelised pear | honey jubes

Cheese

Optional extra

Soft | Hard | Blue Cheese
house made fruit bread | traditional accompaniments

Tea & Filter Coffee

Your own cake can be served with Chantilly cream for \$5 per guest (capped at \$80)
