

## **2 Course (Entrée & Main) | 58**

## **3 Course (Entrée, Main & Dessert) | 70**

### **ENTRÉE**

Tartlet of Peas, Broad Beans & Asparagus, miso & truffle emulsion, salted egg yolk	21
Spencer Gulf Prawns, macadamia milk, nduja, ruby grapefruit, fennel oil	25
Fraser Island Spanner Crab, golden beetroot, hollandaise, verjuice, crispy potato	27
Seared Albacore Tuna, charred corn, turmeric, lime, green chilli	24
Borrowdale Free Range Pork Cheek, daikon, white nectarine, tamarind	24

### **MAIN**

Jerusalem Artichoke Risotto, soft cheese, shimeji mushroom, truffled honey	32
Cone Bay Barramundi Fillet, buttermilk, fennel, espelette pepper	39
Milawa Confit Duck Leg, liver parfait, macadamia, orange, witlof	39
Saltgrass Lamb, smoked eggplant, Jersey milk feta, cippolini onion	42
Robbins Island Wagyu Flank MB4-6, carrot, pommes dauphine, Tasmanian wasabi	43

### **SIDES**

Local Salad Leaves, whipped chevre, walnuts	12
Green Vegetables, tarragon butter	12
Potatoes, romesco, mint	12

### **DESSERT**

Pineapple, peanut dacquoise, burnt butter ice cream, finger lime	16
Passionfruit, caramelized white chocolate, coffee parfait, lemongrass	17
Chocolate, mandarin, star anise ice cream, lace biscuit	16
3 Cheese Selection with a range of accompaniments	36