

2 COURSE \$65 PP

Inclusive of sides to share for the table

+ DESSERT \$15 PP

Please make wait staff aware of any allergies prior to ordering

ENTRÉE

Tartlet of peas, broad beans & asparagus, miso & truffle emulsion, salted egg yolk

Lightly seared kingfish, charred corn, turmeric, lime, green chilli

Borrowdale free range pork cheek, daikon, white nectarine, tamarind

MAIN

Mushroom risotto, soft cheese, taro chips, truffled honey

Cone Bay barramundi fillet, buttermilk, fennel, espelette pepper

Lamb rump, smoked eggplant, cippolini onion, Jersey feta

SIDES

Local salad leaves, whipped chevre, walnuts

Potatoes, romesco, mint

DESSERT

Chocolate, local cherries, star anise ice cream, lace biscuit

Passionfruit, caramelized white chocolate, coffee parfait, lemongrass

Your selection of hard, soft or blue cheese with a range of accompaniments