

Entree

Forestry Mushroom Cannelloni
parmesan | herb salad | sourdough (v)

63°C Duck Egg
house made pancetta | potato | crispy shallots | truffle oil

Harry's Mussels
bone broth | sea herbs | kohlrabi | fennel

Pork Fillet
apricot ketchup | witlof | cider jus

Main

Pearl Barley & Butternut Risotto
ricotta salata | salsa verde | king mushroom (v)

Duck Confit
beetroot | sugar loaf cabbage | hazelnut gazpacho | tarragon

Market Fish
roast zucchini | coriander and cashew | pickled squash | kelp butter

Slow Cooked Gippsland Beef Cheek
blackened cucumber | smoked yoghurt | braised eggplant

Sides

Hawkes Duck Fat Roast Potatoes
rosemary salt

Butter Lettuce
lemon | almond cream

Dessert

White Chocolate Pavé
roast fig | whiskey gel | maple biscuit

Warm Buttermilk & Pecan Pudding
plum | plum kernel cream

Frozen Lemon Curd Sandwich
limoncello | Geraldton wax cream

Cheese

Selection Of Local & Imported Cheeses
lavocho | quince | fresh fruit

16

Your choice of one cheese

26

Your choice of two cheeses

36

Three cheeses
