



Sit Down

Entrée

wagyu beef carpaccio, horseradish crème fraiche , parmesan shard

GF

House cured salmon, kipfler potato and caper salad saffron rouille

Pressed lamb belly, crushed peas , mint, burnt onion jus **GF**

Poached chicken, pickled cucumber , breakfast radish, lemon myrtle vinegar **GF**

Wood roasted forest mushrooms, smoked freekeh, crisp leek batons

Heirloom tomatoes, buffalo mozzarella, micro basil, ash salt, balsamic

jus

Main

Sulfolk confit lamb, organic black and white barley, sheeps milk labneh, parsley essence

Crispy Otway pork , celeriac remoulade, pickled radish and apple salad **GF**

Sommerlad chicken, charred zucchini, garlic and rosemary jus holy goat feta **GF**

Seared ocean trout , cavalo nero, pea shoots, broad bean and pickled shallots

Milk poached white fish, burnt radicchio, pickled cucumber , toasted mustard seeds **GF**

Roasted snapper fillet, fennel & clam chowder, black olive dust

GF

Broad and white bean cassoulet, slow dried tomatoes, new season broccolini, Rose Creek olive oil

Soy and ginger braised beef, wilted gailan, wild water chestnuts, honey roasted cashews

Charred chicken, smoked corn puree, confit baby leeks, red pepper oil **GF**

Salads

Radicchio, candied walnuts, salted ricotta

Butter lettuce, maple glazed pecan, Bass Strait blue

Mesclun garden salad pomegranate vinaigrette

Pear, rocket ,parmesan

All prices are ex GST

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Dessert

Espresso Callebaut chocolate slab,
chocolate mousse, honeycomb, malted
biscuits

Potted citrus cheesecake, toasted
pistachios, passionfruit gel, ginger biscuits

Baked Pakenham pears, honey, oat and
pecan crumble, lemon ricotta

Coconut pavlova, strawberry cream,
caramelised banana, white chocolate
shavings

Bombolini, burnt orange syrup, hazelnut
crumb

Strawberry white chocolate tiramisu,
hazelnut sponge

#yum



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