

Menu \$89

Select 3 courses:

Entrée

Natural Bark Smoked Rainbow Trout Wild stinging nettle gnocchi, ajo blanco and balsamic

Bullsbrook Open Range Chicken Lime, smoked capsicum, jersey milk cheese, nachos, avocado

Home Cured Jamon Slow cooked hens yolk, pickled onion, wild fennel pollen

Beetroot Crisp kale, pearl barley risotto, soured goats milk

Main

Spanish Mackerel Boudin blanc, mussel veloute, apple and cassava

Organic, Grass Fed Dexter Beef Olive, mushroom, horseradish and taro

Rolled Suckling Pig Homemade chorizo, local cuttlefish and cauliflower

Slow Cooked Potato Tofu, leek ash, mushroom and smoked jersey milk yogurt

Dessert

Goats milk, Lychee and Galangal Parfait Poached pineapple, cracked pepper meringue

Aerated Dark Chocolate Marshmallow, honeycomb, eucalyptus ice cream

Rhubarb and White Chocolate White chocolate panna cotta, rhubarb puree, crisp purple yam

Side Orders \$13.5

Baked, royal blue potato gratin

Roast butternut squash, chefs caramelised pancetta, mixed salad greens

Locally grown asparagus, shaved pecorino

Seasonal Biodynamic Vegetables with truffle honey and roast almond

Cheese \$18 each

We offer a fresh selection of local and imported cheeses which change regularly.
Your waitperson will be happy to describe today's selection.