



Head Chef Kurstin Berriman

ENTRÉE

House-made duck and mushroom sausage, white bean cassoulet, sour pickled cherries

Tarkine free-range pork belly, savoy cabbage, pickled quince

Golden mussel chowder with caramelized bacon & leek

MAIN

Coal River cabernet braised beef cheek with autumn garden vegetables

Sea-run trout, potato pave, caramelised fennel, tomato essence, fennel emulsion

Roasted quail, cumin, black pepper & walnuts, butternut pumpkin, charred sprouts

DESSERT & CHEESE

Yeast pudding, basil ice cream, citrus fruits, lemon verbena

Organic white quinoa, pistachios, almonds & walnuts, rose water panna cotta, quince & dates

Cashel Irish Blue, muscatels, walnut bread

Le Dauphin double-creme, pickled walnuts, poppy seed lavoche

Pyengana cloth-bound cheddar, apple paste, oat biscuits

(additional dessert & cheese \$21 each)

3 Course Menu / \$85pp