



Let The Chef Feed You!

**Simply say feed me & the chef will
send out a great selection of menu items**
(min 2 people \$65 per head)

Breads

House baked Artisan bread with a virgin olive oil & pink Murray River salt flake
\$6.00

Starter

Pate En Croute – In house Lamb sweetbread pate accompanied with
balsamic shallot & green peppercorn pickle & spiced pear gum
\$10.00

Warmed & citrus immersed mixed Spanish olives
with Our house crusted bread
\$9.00

Wild winter mushroom ragout among truffle &
Gran Pandano crisp on toasted buttery brioche
\$9.00

Charcuterie platter – ask about today's 4 alpine tastes
\$28

Entree

Seared scallops on grilled salty smoked black pudding, cauliflower potage
rained with baby spinach & chorizo oils
\$23.00

Crispy skinned twice cooked Pork Belly on a roasted dutch carrot & ginger emulsion capped in a pickled Asian
melange
\$19.00

Seared Pink Peppercorn and charcoal rubbed kangaroo & pickled beetroot carpaccio, crumbled smoked ash
goats curd, smoked salt ash crusted bread drizzled in extra virgin olive oil & apple balsamic reduction
\$18.00

Torn kale & roasted courgette salad tossed in a pure maple-citrus vinaigrette sprinkled
with toasted spiced nuts & vanilla bean dried baby tomatoes
\$16.00



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Main

Crisp skinned Pan Seared crimson Snapper & Jerusalem artichoke with house ricotta micro thyme gnocchi in a chilli, lemon burre blanc crowned with a fresh minted herb garden
\$36

Stout braised rabbit thigh encased in filo pastry & sous vide loin wrapped in speck then seared partnered with smoked honey glazed dutch carrot & hassleback potato
\$38

12 hour slow cooked scotch fillet, Deep rich beef jus, forrest mushrooms, horseradish dauphinoise potatoes with pickled cauliflower snow flakes & salted grand padano splinter
\$38

8hr slow cooked & pressed lamb shoulder on celeriac & cauliflower puree with garlic fried kale & brussle sprouts, topped with fried parsnip shavings & rich stock reduction
\$34

Spatchcock Saltimbocca - Crisp skinned spatchcock breast & prosciutto shard, wrapped in an intense lemon sage blanket atop garlic fried kale & brussle sprouts & grained hassleback potato
\$34

Swiss brown mushroom ragout & leek brioche with cashew cream & smoked mozzarella crested with dressed truffle infused leaf
\$28

Sides

\$9

toasted Almond gorgonzola snow peas

Roasted dutch carrots in smoked honey glaze

grain crusted Hassleback or dauphinoise potatoes



Veg/GF/Vegan/DF

Bread

House baked Artisan bread with olive oil & Murray River salt flake *Veg (gf/V/df rolls available)*
\$7

Entree

Warmed & citrus immersed green Spanish olives
with Our sea salt ash crusted bread *V Veg (gf avail.) df*
\$10

en croute - wild winter mushroom ragout among truffle & Gran Pandano *gf Veg (V avail) df*
\$14

pickled vegetable carpaccio, smoked ash goats curd drizzled with our apple balsamic reduction
gf Veg (V avail)
\$16

Mains

Creamy Polenta amidst forrest mushrooms & collard greens finished with a toasted walnut oil & crisp pumpkin
flakes *Veg V gf*
\$32

House Ricotta & micro thyme gnocchi & artichoke wrapped in chilli, lemon emulsification topped with a nettle
and grand padano salad *Veg (vegan grain free sweet potato gnocchi avail.) gf*
\$34

Torn kale & roasted courgette salad tossed in a maple citrus vinaigrette sprinkled
with toasted spiced nuts & vanilla bean dried tomatoes *V gf df*
\$26

Swiss brown mushroom leek & brioche with cashew cream & smoked mozzarella *Veg V df*
\$28



Paleo

Our paleo menu is cooked in ghee or olive oil and meals are flexible to the level of *your* paleo diet

Starters

Warmed & immersed orange rind green Spanish olives
\$9

Entree

Crispy skinned Twice cooked Pork Belly atop a carrot & ginger emulsion & crisp Asian salad
\$21

Kale & roasted courgette salad tossed in a maple citrus vinaigrette sprinkled
with toasted spiced nuts & vanilla bean dried tomatoes
\$18

Seared Pink Peppercorn kangaroo & beetroot carpaccio drizzled in olive oil & sweet balsamic
\$19

Mains

12 hour slow roasted scotch fillet, Deep rich beef jus, roasted sweet potatoes, Smoked honey dutch carrot &
collard greens
\$38

8hr slow cooked & pressed lamb shoulder on celeriac puree, garlic kale & brussle sprouts,
topped with parsnip crisps
\$36

Spatchcock Saltimbocca - Crisp skinned spatchcock breast & crisp prosciutto wrapped in an intense lemon
sage sauce with collard greens & roasted sweet potatoes
\$36

Pan seared snapper & grilled Jerusalem artickokes with our grain free sweet potato gnocchi in chilli, lemon
thyme ghee topped with minted herb salad
\$38