



SET MENU

AS OF JAN 2024

Please note, all menu items are subject to change according to seasonality and availability

TWO COURSE (ENTREE & MAIN) \$65^{PP}

OR

THREE COURSE MENU \$80^{PP}

SHARED ENTRÉE

Heirloom Tomato Salad, aged balsamic, basil pangritata *gf v vg*

Duck Liver Parfait, figs, pistachio crumble, house brioche *gfo*

Snapper Ceviche, buttermilk, aji verde, finger lime *gf*

CHOICE OF MAIN

Pan Roasted Barramundi, baby capsicum, chorizo, basil, fennel sofrito *gf*

Amelia Park Lamb Rump, smoked tomato ratatouille, kipfler potatoes, olive tapenade *gf*

Roasted Pumpkin Gnocchi, Bookara goats curd, kale, smoked walnuts *v*

SHARED DESSERT

Bahen Organic Dark Chocolate Tart, mint ice cream *gf*

Strawberry Eton Mess, vanilla bean panna cotta, davidson plum *gf*

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free

gf - gluten free
vg - vegan

gfo - gluten free option
vgo - vegan option

df - dairy free
v - vegetarian

dfo - dairy free option
vo - vegetarian option