

2 Course Dinner Menu \$55pp

Artisan Warm Bread & Cultured Butter

Entrées Served to Share

(gf,h) Seared South Coast Tuna, Rice Crisp, Yuzu, Soy & Ginger Dressing

(v, gf, h) 63° Truffle Egg, Shimeji Mushrooms, Parsnip Puree & Fried Enoki

Pork Belly Croquette, Pimientos, Garlic Aioli & Pickled Onion

(gf,h) Cured Kangaroo Fillets, Sriracha Mayo, Pickles & Sweet Potato Crisp

Or

Vegetarian

(gf,h) Cream of Jerusalem Artichoke Soup

(gf,h) Whipped Ricotta, Pickled Spanish Onions & Toasted Turkish Bread

Meredith Farm Goat Cheese Fritters, Beetroot Chutney, Balsamic Beetroot, Honey & Walnuts

(gf) 63° Truffle Egg, Shimeji Mushrooms, Mushroom Puree & Fried Enoki

Choose a Main Course each

(gf, h) Pan-Fried Free-Range Chicken Breast, Pumpkin Puree, Cauliflower Florets & Crisp

(gf, h) Sous Vide Duck Breast, Celeriac Puree, Quince Tart, Pickled Cabbage & Port Jus

(gf) Roasted Pork Belly, Fennel Puree, Braised Fennel, Pork Salt & Jus

(gf, h) Pan Fried Atlantic Salmon Fillet, Charred Broccolini, Chilli Sauce & Enoki Mushrooms

(gf, h) 18hrs Slow Roasted Black Angus Brisket, Mushroom Duxelle, Pickled Onions & Crispy Kale

(v) Handmade Ricotta Gnocchi, Oberon Black Truffle, Shimeji Mushrooms, Spinach & Sage Nut Butter

(v,gf) Miso Glazed Pumpkin, Burnt Butter Pumpkin Puree, Pickled Cabbage & Sesame Seeds

\$20 Supplement

(gf) (Halal) 180 Days Grain Fed 250gr Wagyu Sirloin MB+5

Complimentary Side Dishes

(gf, v) Roasted Jacket Potatoes & Sour Cream

(gf, v) Pear & Walnut Salad

Add Dessert

(gf) Bellbird Affogato, Vanilla Ice Cream, Espresso & Choice of Liqueur 16

Selection of Australian Cheese, Quince Paste & Crackers 16

Chocolate Brownie, Baileys Cream, Roasted Chocolate & Espresso Gel 14

Caramelised Pear Cheesecake, Confit Rhubarb & Cinnamon Crumbs 14

(gf) Yuzu Pavlova – Mandarin Jelly, Yuzu Sorbet & Meringue 14

Bellbird Black Truffle Crème Bruleé & Lime Biscotti 17

(gf) Coconut Sorbet Affogato 10