



DINNER MENU

2 Course selection \$65 or 3 Course selection \$75

Marinated olives on arrival, coffee or tea and petit fours

Select courses from the below menu, adding sides to accompany your menu selection

Entree

Burrata, green olives, dates, oregano, rye, herb oil

Seared scallops, muhammara, fried potato, baby herbs salad

South Australian mussels, chilli, tomato, chargrilled sourdough

Crispy pork belly, boudin noir, parsnip & apple puree, celery, jus

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter

Main

Fish pie, leeks, truffle oil **gf option*

Beef cheek, celeriac puree, roasted onion, red wine jus *gf*

Herb Gnocchi, olives, heirloom tomato, goat curd, hazelnut v

Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron

Cape Grim chargrilled rib eye, shaved mushroom, baby herbs, jus +25

Tajima Wagyu rump, smoked eggplant, farro, green shallot, chimichuri

Dessert

Sorbet and gelato v, *gf*

Affogato Sorbet, gelato, v, *gf*

Passion fruit crème brulee, coconut and lime

Hazelnut chocolate fondant, salted butterscotch & pear sorbet

Sides

Paris mash v, <i>gf</i>	10
Crispy baby chat potatoes, burnt rosemary, aioli v, <i>gf</i>	10
Sauteed wild greens, chilli, confit garlic, pepitas v, <i>gf</i>	12
Shaved cabbage, red apple, hazelnut, chives v, <i>gf</i>	12