

entree

Sugar Cured Salmon

compressed melon, elderflower, avocado, radish, samphire, dill (GF)

Salt Baked Baby Beetroot

smoked almond, grilled apricot, buffalo curd, beach spinach, freekeh (V) (GF available)

Confit Lamb Belly

carrot puree, vanilla, yoghurt, hummus, cucumber, mint (GF)

main

Long Line Market Fish

prawns, Martinez chorizo, fennel crème, basil soil (GF available)

Pasture fed Beef Eye Fillet

agria butter, eggplant, sugar snaps, enoki, potato ribbon, miso (GF available)

Seared Duck Breast

confit croquettes, parsnip, peach, wilted kai-lan, manjari jus, chamomile

Butternut Pumpkin Agnolotti

parmesan velouté, young spinach, witloof, sage, candied walnuts (V)

*main meals are served with fresh green beans (toasted garlic butter)
and smoked potato mash (fresh chives)*

dessert

Dark Chocolate Mousse

cardamom, green tea, cherry, dehydrated chocolate, peanut butter (GF available)

Crème Caramel

rhubarb, raspberry, ginger, buckwheat, frozen white chocolate (GF)

Feijoa & Blackberry Mille Feuille

filo, tonka bean, caramelised coconut, pistachio praline

cheese

premium cheese selection with spiced apple, honeycomb, handmade quince paste,
lavosh and line's knækbrød