

entree

Sugar Cured Salmon

grapefruit, elderflower, avocado, radish, samphire, dill (GF)

Salt Baked Baby Beetroot

smoked almond, pear, buffalo curd, beach spinach, bulghar wheat (V) (GF available)

Confit Lamb Belly

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

main

Long Line Market Fish

prawn, martinez chorizo, fennel crème, basil soil (GF available)

Pasture fed Beef Eye Fillet

agria butter, eggplant, edamame, enoki, crisp onion, miso (GF available)

Seared Duck Breast

confit croquette, celeriac, tamarillo, hibiscus, macadamia, manjari jus (GF available)

Shiitake & Mascarpone Agnolotti

pecorino foam, chestnuts, butternut, kale (V)

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

dessert

Dark Chocolate Mousse

cardamom, green tea, mandarin, 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