

## 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, edamame, 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