

entree

Sugar Cured Salmon, beetroot, coconut,
cucumber, salmon roe, crispy rice, dill (GF)

Out Of The Dark Mushrooms, brie custard,
Jerusalem artichoke, macadamia, pine oil (V)(GF)

Confit Lamb Belly, beetroot, grilled carrots,
buckwheat, horseradish, parsley (GF)

main

Long Line Market Fish, clams, leek puree,
baby fennel, radish, black olive, chervil (GF)

Pasture fed Beef Eye Fillet, celeriac,
braised beef cheek, shiitake, edamame, turnip, charcoal (GF)

Free Range Pork Belly, parsnip puree,
sautéed leek, prunes, caramelised onion, watercress (GF)

Buffalo Ricotta Gnocchi, cauliflower crême, dates,
sautéed kale, crispy onion, walnuts (V)

*main meals are served with green beans (with almond & lemon)
and smoked potato mash*

dessert

Chocolate and Peanut, chocolate mousse,
mandarin, dulce de leche, cocoa tuille, frozen peanut

Tahitian Vanilla Bean Brûlée, rhubarb,
hibiscus gel, mint, frozen white chocolate (GF)

Caramel Poached Pear, pumpkin custard,
butterscotch, sultanas, honeycomb, rum ice cream

cheese

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