

## entree

### Sugar Cured Salmon

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

### Salt Baked Baby Beetroot

smoked almond, pear, buffalo curd, beach spinach, bulghur 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, hibiscus, raspberry, ginger, buckwheat, frozen white chocolate (GF)

### Feijoa & Blackberry Mille Feuille

filo, tonka bean, caramelised coconut, pistachio praline