



First Semester 2019 Dinner Menu

First courses

Pressed potato and sweet potato terrine – mushroom ketchup and onion ring. **(V) (no added gluten)**

Fish Brandade – smoked Kipfler, asparagus, radish and burnt vinaigrette **(no added gluten)**

Second courses

Soba noodle salad – pickled shitake **(V) (no added gluten)**

Chicken pierogi – beetroot puree, pickled apple, cucumber and spring onion salad **(no added gluten)**

Third courses

Southern fried cauliflower – smoked eggplant, pickled red onion, turmeric yoghurt, fermented chilli **(V) (no added gluten)**

Lamb two ways- shoulder and loin with seasonal vegetables, carrot puree and micro herds **(no added gluten)**

Barramundi - confit fennel and garlic emulsion **(no added gluten) (contains almonds)**

Dessert

Rhubarb Glaze **(V) (no added gluten)**

Please consult our wait staff for any special dietary requirements – whilst every effort is made to accommodate these requests, we cannot guarantee 100% compliance

\$38pp inclusive of GST

Espresso Coffee, English Breakfast, Earl Grey, Peppermint, Jasmine, Green and Camomile Teas - all \$3.50 - Hot Chocolate in a mug - \$4.50

This menu is subject to change

Please note that whilst every care is taken to prepare meals suitable to special dietary requests, all our meals are prepared in the same kitchen and we cannot guarantee 100% compliance to your request.