

2 courses & a glass of house wine - 40

3 courses & a glass of house wine - 50

Entree

Smoked & seared Atlantic salmon, potato & horseradish croquette
cauliflower, capers

Salad of smoked wallaby, black pudding, brioche, sauce gribiche, truffle oil,
candied garlic

Salad of baby cos, celery & apples, St Agur, dried grapes, walnut
mayonnaise, watercress

Main

Braised beef cheek, carrots, parsnips & swede, creamed spinach, Pedro
Ximenez

Roast barramundi, braised fennel & pickled carrot salad
tarragon mayonnaise

Carnaroli risotto, forest mushrooms, pickled trompettes, truffle pecorino
wild rocket

On the side - all 8

Shoestring fries, sea salt, mayonnaise

Mixed leaf mesclun salad, chardonnay vinaigrette

Buttered green beans, toasted almonds, Persian feta

Dessert

Milk chocolate mousse, hazelnuts & lemon, red velvet, sesame

Mangoes, peaches & passionfruit

Assorted Victorian cheeses, fruit loaf, preserves & crackers