



Four Course Chef's Selection Menu \$95pp

Our spring menu is a collection of our favourite dishes from our local producers and farmers. Get comfortable, relax and leave all the hard decisions to us. Start with light snacks for the table, followed by shared entree & main course, finished with individual desserts.

Cobb Lane Sourdough, Cultured Butter	4pp
Appellation Sydney Rock Oysters, Pear Mignonette	7ea
Spiced Heirloom Beetroot, Fetta, Macadamia	24
Raw Tuna, Broad Beans, Wild Garlic	28
Butter Poached Corner Inlet Calamari, New Season Asparagus	26
Jerusalem Artichoke, Abrolhos Island Scallop, Malt	26
Grilled Paroo Kangaroo, Flatbread, Green Sauce	24
Spanner Crab Risoni, Crustacean Emulsion, Tarragon	46
Zucchini Flower Risotto, Buffalo Mozzarella, Basil	38
Bruce Collis' Rock Flathead, Cauliflower, Lemon Butter	44
Roasted ½ Hazeldenes Chicken, Shallot, Cos	40
200g O'Connor's Sirloin, Celeriac, Mustard Jus	52
Slow Roasted Flinders Island Lamb Shoulder, Radicchio, Garlic	119
Sugarloaf Cabbage, Romesco	16
Day's Walk Farm Leaves, Mustard Vinaigrette	14
Fries, Sea Salt	11
Salted Peanut, Cardamon, Coconut	19
Champagne Mousse, Strawberries, Aerated Ice-Cream	22
Shiitake Caramel, Pedro Ximenez, Prunes	19
Miso Parfait, Raspberry, Puffed Wild Rice	18
Selection of Cheeses, House Made Accompaniments	36