

Winter Dinner Menu

Marinated olives & Meredith goat's cheese 12

Edamame 8 Spiced Almonds 7

Chorizo, piquillo peppers, rocket & crostini 12

Charcuterie board & pickles 12 per person

Entree

Heirloom carrots, winter vegetables, capers, shallot & Meredith goat's cheese
15

Green tea cured ocean trout, capers, black olive caramel & pickled seaweed salad
15

Fish Soup of saffron, chilli, lemongrass, mountain vegetables & poached egg
14

Wild Queensland prawns, rice noodles, garlic stem, chilli syrup, coriander & mint
18

Potato gnocchi, braised beef, star anise jus & mint
16

Pressed Pork terrine, organic sour dough, parsley caper & shallot salad
14

Main

Beer battered market fish & chips, pickled shallots & tartare
29

300gm Gippsland grass fed Scotch fillet, beetroot & horseradish yoghurt
32

Duck leg in mandarin, red braised chick peas & Lup Chong
30

Braised lamb shanks, King oyster mushroom, Jerusalem artichoke & chestnut ragout
29

Mushroom, thyme & talleggio risotto
28

Pork belly, lentils du puy, pickled prunes & cider jus
30

36 hr Slow cooked Lamb shoulder 1 kg, chard, pomegranate & mint salad,
parsley buttered potatoes to share (2/3)
(PLEASE ALLOW 20 MINS FOR THIS DISH)
\$70

Sides

Potatoes 7.5 Side salad 9 Greens 9 Chips 8.5

secret menu 5 course 68pp, 7 course 85pp, 9 course 100pp