



## CHEF'S SET MENU

**2 courses \$55 pp**

**3 courses \$65 pp**

### **entree - grazing plate**

organic local olives  
spiced smoked chicken - pickled cucumber - sesame  
miso braised beef cheek - spiced carrot - pickled turnip  
pate de campagne - cumquat jam  
house smoked lamb sausage & chevre spring roll  
sir george sourdough

### **shared mains**

cooridoone lamb - green olives - sheep's milk feta  
duck breast - cherry glaze

royal blue potatoes - confit onion - mustard  
spring greens - fennel - fresh horseradish

### **dessert**

callebaut chocolate tart - dulce de leche - chocolate gelato - local pistachio  
or  
sourdough bread & butter pudding - poached rhubarb - vanilla ice cream  
or  
organic brie - shadows of blue - quince - sourdough