



CHEF'S SET MENU

2 courses \$55 pp

3 courses \$65 pp

entree - grazing plate

house made sourdough
marinated organic olives
smoked salmon, dill & caper rilette
roasted beetroot w/ aillade & meredith curd
house smoked beef cheek w/ summer pickles
wild prawn & sweet potato croquette - kimchi mayo

shared mains

grilled black angus local beef - salsa verde
lebanese spiced free range chicken w/ lemon & vine leaves

roasted kipfler potatoes, zaatar, sheep's milk feta
leaf, cucumber, pickled shallot & fennel salad - greek dressing

dessert

callebaut chocolate tart - dulce de leche - whipped cream - local pistachio

or

coconut panna cotta - summer fruits - sailor jerry caramel - macadamia

or

organic brie - shadows of blue - quince - sourdough