



CHEF'S SET MENU

2 courses \$55 pp

3 courses \$65 pp

entree - grazing plate

house made sourdough
marinated organic olives
hot smoked pork & local pistachio sausage - french mustard
carrot & aleppo labne
chickpea panisse - marinated meredith chèvre
japanese lamb curry cigar

shared mains

grilled black angus local beef - chimichurri - fresh horseradish
free range pork belly - kohlrabi remoulade - lemon

roasted kipfler potatoes, bravas sauce
roasted carrots, green lentils, fennel, leaves, crisp onion, sheep's milk feta

dessert

callebaut chocolate tart - dulce de leche - cream - local pistachio
or
coconut panna cotta - summer fruits - sailor jerry caramel - macadamia
or
organic brie - shadows of blue - quince - sourdough