

entree

Alpine Merino lamb, baba ganoush,
feta, olive, verde

(GF) Cured salmon, quinoa, fennel, yuzu

(V) Goat's cheese and macadamia beignet,
saffron pear, beetroot, honey

main

Roasted free range pork belly roulade, crackling,
harissa, apple & fennel, couscous

Market fish, beetroot, gnocchi, kale, lemon

(GF) Black Angus eye fillet, potato fondant,
celeriac, spring onion, kilpatrick

(VG) Dry-roasted vegetable and coconut curry,
quinoa, rhubarb, chutney

main meals are served with green beans, citrus butter & almonds and roasted baby potatoes

dessert

Chocolate mousse, coconut sorbet, liquorice glaze
(gluten free option available)

Medjool date and walnut pudding, mandarin,
butterscotch, Turkish delight

House made ice cream & sorbet
(gluten free option available)