

## entree

### Sugar Cured Kingfish

compressed melon, elderflower, avocado, radish, samphire, dill (GF)

### Cambridge Green Asparagus

smoked almond, grilled apricot, buffalo curd, beach spinach, freekeh (V) (GF available)

### Confit Lamb Belly

carrot puree, vanilla, yoghurt, chickpea, cucumber, mint (GF)

## main

### Long Line Market Fish

prawn dumpling, beetroot, shaved fennel, turnips, beurre blanc, saffron (GF available)

### Pasture fed Beef Eye Fillet

soubise, eggplant, sugar snaps, enoki, potato ribbon, miso (GF available)

### Seared Duck Breast

confit croquettes, parsnip, peach, wilted kai-lan, manjari jus, chamomile

### Butternut Pumpkin Agnolotti

parmesan velouté, young spinach, witloof, sage, candied walnuts (V)

*main meals are served with fresh seasonal greens (toasted garlic butter)  
and shoestring fries (parmesan)*

## dessert

### Dark Chocolate Mousse

cardamom, green tea, blood orange, dehydrated chocolate, peanut butter (GF available)

### Crème Caramel

rhubarb, raspberry, ginger, buckwheat, frozen white chocolate (GF)

### Meyer Lemon Curd

meringue, sable, pistachio, coconut, strawberry & gin sorbet