

## entree

Citrus Cured Kingfish, watermelon, coconut,  
avocado, shiso, crispy rice (GF), (DF)

Handpicked mushrooms, brioche, black garlic,  
porcini, hazelnut, pine oil (V)

Confit Lamb Belly, beetroot, grilled carrots,  
buckwheat, horseradish, parsley (GF)

## main

Pasture fed Hereford Eye Fillet, eggplant, miso, sautéed  
shiitake, turnip, charcoal (GF), (DF)

Free Range Pork Belly, celeriac, soured apple,  
caulilini, pernod grapes, chervil, fennel (GF)

Roast Cauliflower Risotto, parmigiano reggiano,  
curry leaf, ras el hanout, mascarpone (V)(GF)

Long Line Market Fish, fennel, barley, orange, goat's  
curd, black olive, tomato

*main meals are served with green beans (with roasted sesame and crispy shallots)  
and smoked potato mash*

## dessert

Chocolate and Cherry, chocolate mousse, preserved  
cherries, mascarpone, salted caramel

Tonka Bean Brûlée, compressed strawberries,  
cream Chantilly, hibiscus, ginger (GF)

Warm Blueberry Pudding, espresso ganache, cocoa  
nibs, pistachio, white chocolate sorbet

## cheese

premium cheese selection with spiced apple, honeycomb, handmade quince  
paste, house made lavosh and line's knækbrød