

entree

Raw Ora King Salmon

beetroot, green apple, shiso, puffed rice

Salt Baked Baby Beets

figs, poached radish, curd, walnuts, sorrel (V) (GF)

Confit Lamb Belly

eggplant chutney, spinach, hummus, feta, mint (GF)

main

Long Line Market Fish

prawn, cauliflower, almond, olive, orange, herbs (GF)

Pasture fed Beef Eye Fillet

forest mushrooms, potato galette, edamame, onion, chervil (GF)

Free Range Pork Belly

celeriac, poached quince, shaved fennel, choy sum (GF)

Buffalo Ricotta Gnocchi

crushed peas, lemon, black olive, dried tomato (V)

*main meals are served with fresh seasonal greens (lemon butter and almonds)
and smoked potato mash (chives)*

dessert

Dark Chocolate Mousse

mascarpone, dulce, cocoa sponge, blood orange, hazelnut ice cream (GF available)

Feijoa & Apple Mille Feuille

almond mousse, blueberry, caramelised chocolate, feijoa sorbet

Cardamom Semifreddo

passionfruit, yoghurt, lemon verbena, frozen coconut (GF available)

cheese

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