HOLIDAY MENU

THREE COURSE MENU - $70.0 pp

*Glass of Bubbles - BTW by Zilzie, Prosecco NV, Murray Darling, Vic*

ENTRÉE

TOMATO & PANCETTA BRUSCHETTA - *Served warm, Tomato & Pancetta Concasse, Buffalo Mozzarella, Balsamic pearls & Thyme Oil, on Chgrilled sourdough*

SCALLOPS (GF) - *Served on bed of crab and fennel with a micro herb salad, wakami and a lemon sauce*

ZUCCHINI FLOWERS (V, GF) - *Filled with Ricotta, Sundried Tomatoes, Fig and Preserved lemon, served with a Capsicum Cream sauce*

MAINS

TEXTURES OF SALMON (GF) - *Seared Salmon, Gravlax, Mousse & Salmon Caviar, served on a bed of Fennel & Orange salad, with a Lemon cream sauce*

CHICKEN SUPREME - *Corn fed chicken breast with a Roast capsicum & Goats cheese filling, served with a warm Sicilian Salsa, Mushroom duxelle, Polenta, & a Sundried Tomato & Avocado cream sauce*

PORK BELLY(GF) - *Slow braised Pork Belly served with Truffle mash, Spiced cauliflower, Confit Cherry tomatoes & a smoky Fennel jus*

RISOTTO OF THE DAY - *Featuring fresh, seasonal produce*

DESSERT

ROCKY ROAD MUDCAKE - *Served with Anglaise & drizzled with hot fudge sauce*

BLUEBERRY PANNA COTTA - *Served with Brandy snap, crushed Meringue, Berry compote & Fresh strawberries*

CHERRY RIPE CHEESECAKE - *With Coconut chocolate & Berry compote*

SIDES *(Optional)*

WARM SALAD (GF) *Char-grilled vegetables, Roquette, Fetta, Pinenuts, & a Pickled eschalot dressing* 9.0

ROASTED CHAT POTATOES (GF) *Cooked in Duck fat with Rosemary salt* 9.0

SEASONAL VEGETABLES (GF) *Tossed in Sun dried tomatoes and Chilli* 9.0

CHARGRILLED CAPSICUM POLENTA CHIPS (GF) *Thick cut, served with Tarragon Aioli* 9.0

HOMEMADE BREAD *Served with Butter and Sea salt* 5.0

HOLIDAY MENU

TASTER MENU - $90.0 pp

*Glass of Bubbles - BTW by Zilzie, Prosecco NV, Murray Darling, Vic*

ENTRÉE

ZUCCHINI FLOWERS (V, GF)

*Filled with Ricotta, Sundried Tomatoes, Fig and Preserved lemon, served with a Capsicum Cream sauce*

SCALLOPS (GF)

*With a Lemon gel, Radish & Spiced Mayo and an Orange & Ginger sauce*

MAINS

PORK BELLY(GF)

*Slow braised Pork Belly served with Truffle mash, Spiced cauliflower, Confit Cherry tomatoes & a smoky Fennel jus*

LAMB CUTLETS (GF)

*Moroccan spiced lamb cutlets, served with Crumbed haloumi, Couscous & Wilted spinach*

DESSERT

BLUEBERRY PANNA COTTA

*Served with crushed Meringue, Berry compote & Fresh strawberries*

CHERRY RIPE CHEESECAKE

*With Coconut chocolate & Berry compote*

WINE PAIRING - $30.0pp

HOLIDAY MENU

 DEGUSTATION MENU - $120.0 pp

*Glass of Bubbles - BTW by Zilzie, Prosecco NV, Murray Darling, Vic*

AMUSE-BOUCHE

*Updated daily*

FIRST COURSE

ZUCCHINI FLOWERS (V, GF)

*Filled with Ricotta, Sundried Tomatoes, Fig and Preserved lemon, served with a Capsicum Cream sauce*

SECOND COURSE

SCALLOPS (GF)

*Served on bed of crab and fennel with a micro herb salad, wakami and a lemon sauce*

THIRD COURSE

TEXTURES OF SALMON (GF)

*Seared Salmon, Gravlax, Mousse & Salmon Caviar, served on a bed of Fennel & Orange salad, with a Lemon cream sauce*

FOURTH COURSE

RISOTTO OF THE DAY

*Featuring fresh, seasonal produce*

HOLIDAY MENU

FIFTH COURSE

PORK BELLY(GF)

*Slow braised Pork Belly served with Truffle mash, Spiced cauliflower, Confit Cherry tomatoes & a smoky Fennel jus*

SIXTH COURSE

LAMB CUTLETS (GF)

*Moroccan spiced lamb cutlets, served with Crumbed haloumi, Couscous & Wilted spinach*

SEVENTH COURSE

PALLETTE CLEANSER

*Sorbet*

EIGHTH COURSE

BLUEBERRY PANNA COTTA

*Served with Brandy snap, crushed Meringue, Berry compote & Fresh strawberries*

NINTH COURSE

CHERRY RIPE CHEESECAKE

*With Coconut chocolate & Berry compote*

TENTH COURSE

TEA / COFFEE

WINE PAIRING - $50.0pp