

THREE COURSE SET MENU

Select one dish from each course

ENTREE

Cured Ora King salmon, vichyssoise, leek , potato ,jalapeño **GF/DF**

Fried fresh goats cheese, capsicums, capers, fennel

Heirloom tomatoes, fromage blanc, basil **GF**

MAIN

Roasted lamb shoulder, tomato ragu, rigatoni, oregano **DF**

Seasonal pie, accoutrements

Pork shoulder, roasted apple, smoked pork jus

Roasted market fish, tartare beurre blanc, broccolini, black garlic **GF**

For the table

Fried brussel sprouts, chilli caramel **GF**

Duck fat roasted potatoes

DESSERT

Passionfruit pavlova, fresh passionfruit, whipped cream, passionfruit curd

Sticky toffee pudding, miso caramel, traditional vanilla ice cream

Barry's Bay, Peninsula blue, quince, honeycomb, crackers



TWO COURSE SET MENU

Select one dish from each course

ENTREE

Cured Ora King salmon, vichyssoise, leek , potato , jalapeño **GF/DF**

Fried fresh goats cheese, capsicums, capers, fennel

Heirloom tomatoes, fromage blanc, basil **GF**

MAIN

Roasted lamb shoulder, tomato ragu, rigatoni, oregano **DF**

Seasonal pie, accoutrements

Pork shoulder, roasted apple, smoked pork jus

Roasted market fish, tartare beurre blanc, broccolini, black garlic **GF**

For the table

Fried brussel sprouts, chilli caramel **GF**

Duck fat roasted potatoes



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DESSERT

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HERE & NOW

ONE

Milk bread 'pull apart', whipped garlic butter

'Fish & Chips', batter chip, cured snapper, tartare sauce, herbs

Lake Ohau wagyu 'philly cheese', chip, camembert, chive

TWO

Cured Ora King salmon, vichyssoise, leek, potato, jalapeno

THREE

Roasted butternut squash, toasted seeds, prawn risotto

FOUR

Wild wapiti deer, oyster mushrooms, thyme, bone marrow

FIVE

Passionfruit pavlova, passionfruit curd, whipped cream

Petit fours

