SET MENU

ENTRÉE

Pressed octopus terrine, mustard fruits, woodfired eggplant
Globe artichoke grilled over embers, sunflower & truffle emulsion
Heritage pork terrine, sauce gribiche

MAIN

Pan seared market fish, blue mussel emulsion, dill
NY strip steak, grilled on the embers, mustard jus
Spaghetti, blue swimmer crab, lemon, garlic, chilli

SIDE

For the table
Duck fat roasted potatoes
Lodge Bar salad, ricotta, smoked seeds
Grilled broccolini, parmesan emulsion

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit
Sticky toffee pudding, miso caramel, traditional vanilla ice cream
Carrot cake sundae

85 per person | For groups of 8 or more.
Select one dish from each course.
We kindly decline alterations to this menu without prior arrangement.

Executive Chef Matt Lambert