SET MENU

85 per person | Select one dish from each course

ENTRÉE

Yellowfin tuna tartare, peach, black olive, fennel
Summer corn, buffalo curd, sugar snap peas, basil
Heritage pork terrine, sauce gribiche, toasted sourdough

MAIN

Roasted market fish, golden capsicum, capers, Lot 8 citrus olive oil
NY strip steak beef, grilled on the embers, mustard jus
Asparagus agnolotti, spanner crab, parmesan, fava beans
Wood roasted summer vegetables, chickpea farinata, stuffed zucchini flower

SIDES

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
Milk chocolate torte, dark chocolate brittle, mint ice cream
Carrot cake sundae