THE LODGE BAR
DINING

SHARED MENU

ENTRÉE
Pressed octopus terrine, mustard fruits, woodfired eggplant
‘Fish & Chips’, kombu cured Coral trout, tartare sauce, pickled onion
Heritage pork terrine, sauce gribiche, cornichons
King prawn tart, bonito crème, chilli, lime

PASTA
Supplemental pasta course +20pp
Parsnip tortellini, brown butter beurre blanc, fried sage

MAIN
Pan seared market fish, blue mussel emulsion, dill
Optimal beef, grilled on the embers, mustard jus
Whole roasted Elgin Farm chicken, sage stuffing, chicken jus

SIDES
For the table
Duck fat roasted potatoes
Grilled broccolini, parmesan emulsion
Fried Brussels sprouts, chilli jam

DESSERT
Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

CHEESE
Supplemental cheese course +15pp
Australian artisanal cheese with crackers and seasonal accompaniments

85 per person | For groups of 8 or more.

To be enjoyed by the whole table, family style.
We kindly decline alterations to this menu without prior arrangement.

Executive Chef Matt Lambert