



AUBERGINE

Steamed nannygai, kohlrabi, mussels, chervil & yuzu sauce

Celeriac tofu, shiitake mushroom, parmesan crisp, lime & oxalis

Silver dory, prawn mousseline, semi-dried carrots & white sesame dressing

Duck breast, black garlic, eggplant braised with seaweed, fermented daikon

Sommerlad heritage breed chicken, cabbage & comté parcel, salsa verde

Cape grim rib eye, mustard crust, jerusalem artichoke & braised lentils

Lamb rump & sweetbreads, salsify cooked in milk, roasted red cabbage

Barramundi, cuttlefish, pearl barley, globe artichoke & parsley sauce

Ricotta, egg yolk & black walnut raviolo, radicchio, beetroot & walnuts

OPTIONAL CHEESE COURSE \$14

Délice de Crémiers, honey & crisp bread

Brown butter ice cream, almond praline & frozen lemon verbena milk

White chocolate mousse, bergamot, mandarin & whipped yoghurt

Long pepper panna cotta, frozen quince meringue, guava & grilled grapes

Poached pear, chestnut caramel, wheat beer ice cream & oat biscuit

4 Course Menu \$90

Standard Wine Pairing \$50

Premium Wine Pairing \$90