

Four Course Weekend Menu

First Course

Freshly shucked oysters
Shallot and red wine dressing

Cured yellow fin tuna
Pickled white asparagus, quail eggs and purslane salad

Escabèche of mackerel, baby carrots and southern rock lobster
Fennel and saffron sorbet

Pressed heirloom tomato
Baby beetroot, goat cheese mousse and crisp ciabatta

Second Course

Feuilleté of celeriac and green asparagus
Potato and truffle emulsion

Mosaic of suckling pig terrine
Borlotti beans, chorizo and crispy skin salad

Serrano ham wrapped Macleay Valley rabbit
Smoked ham hock, cos lettuce and peas

Seared sea scallops
Avocado, fried zucchini flower and crumbs of dried mullet roe

Third Course

Line caught Tasmanian scale fish

New season green asparagus, porcini froth and crisp shallots

Poached hapuka

Pea-quinoa "risotto" and cuttlefish

Roasted Murraylands lamb rack

Sautéed cavolo nero, salsify and cardamon jus

Thirlmere duck breast

Black pepper spätzle, fennel and Pedro Ximenez-sultana jus

Roasted Fairlight veal rack

Hazelnut emulsion and braised tail-cracked wheat jus

Sides

All Sides 10

Dill and butter poached kipfler potatoes

Mixed leaf salad and fresh herbs

New season beans with confit shallots and Mt. Buffalo hazelnuts

Please note:

If you choose not to have four courses the minimum charge is 115 per person.

Please select 1 item from each course.

Desserts

Sablé of macerated strawberries

Lime-passion fruit sabayon and mascarpone ice cream

Warm dark chocolate fondant

Milk chocolate mousse, prune and Armagnac ice cream

Caramelized banana

Banoffee mousse, peanut brittle and vanilla ice cream

Layers of mango

Rum sabayon, rum and raisin ice cream

Cheese

Select three cheeses from our cheese menu

Fresh fruit, homemade bread and truffle honeycomb

Cheese flight

A selection of three cheeses

Each expertly paired with a different wine for a unique tasting experience

Supplement of 20 for matching wines if cheese flight is chosen as dessert course

Hard

Petite Brebis Pimento	France	Basque Country
Pyengana Clothbound Cheddar	Australia	Tasmania
Queso Garrotxa	Spain	Catalonia
Occelli Testun di Barolo	Italy	Piedmont

Blue

Bleu des Basques	France	Midi-Pyrénées
Bleu de Laqueille	France	Auvergne
Cropwell Bishop Stilton	England	Nottinghamshire
Tarago River Strezelecki Blue	Australia	Gippsland

Washrind

Old Telegraph Road Jackson's Track	Australia	Gippsland
Tarago River Jensen's Red	Australia	Gippsland
Fromager des Clarines	France	Franche Comte

White Mould

Woodside Charleston Brie	Australia	Adelaide Hills
Yarra Valley White Savourine Log	Australia	Victoria
Le Conquerant Grand Camembert	France	Normandy
Lincet Brillat Savarin	France	Champagne

Additional cheese course 15 per plate

Vegetarian Menu

Starters

Salad of green asparagus and toasted almonds
Confit tomatoes

Black garlic linguini
Baby courgettes and fresh oregano

Pressed heirloom tomato
Baby beetroot, goat cheese mousse and crisp ciabatta

Feuilleté of celeriac and green asparagus
Potato and truffle emulsion

Mains

Spring onion risotto
Cavolo nero and soft poached organic hen's egg

Slow roasted tomato and glazed onion tarte tatin
Salad of baby rocket

Open saffron and vegetable raviolo
Celeriac nage

Sautéed parmesan gnocchi
Confit fennel, fresh basil and aubergine caviar