

Native herb focaccia/whipped butter/herb oil

\$4pp

ENTREES

Soup de jour

BE feature oysters (4) / rose mignonette / YV caviar (GF DF)

Four Pillars gin cured Buxton trout / citrus gel / smoked trout mousse / pickled shallot / mountain pepper aioli / pomegranate crispy wild rice (GF DF)

Local heirloom tomato, herbed YVD goats' cheese and caramelised onion tart / basil oil / sticky balsamic / crystalised rosemary (V)

Confit duck and lentil cigar / orange and rhubarb compote / fennel and chive salad / BE Shiraz gastrique (DF)

Cured beetroot / cumin 'mayo' / avocado mousse / radish shallots / golden beet crisps / toasted buckwheat (GF VE)

Pork and chive terrine / truffle mayo / bread and butter pickles crisp sourdough / red elk / mustard dressing (GF DF)

MAINS

Grilled Humpty Doo barramundi / creamed corn / silver beet / roast cashews / crisp bacon / bean sprout salad / soy and ginger glaze (GF DF)

Crispy Berkshire-Duroc pork belly / whipped broccoli / potato and thyme gratin / preserved cabbage and apple salad / BE jus (GF)

Warm smoked duck breast / caramelised carrot / grilled fennel / pickled grapes / radish / orange infused jus (GF DF)

200g grilled sirloin / celeriac puree / polenta & herb Pont Neuf black garlic Brussels / grilled baby leek / blistered tomatoes / BE jus (GF)

Roast pumpkin risotto / crumbled YV feta / candied pepitas / crisp parmesan / sage beurre noisette (GF V)

FOR TWO

Slow cooked lamb shoulder / rosemary roast potatoes / pearl cous cous / mint and pomegranate salad / lamb jus / herb labna

SIDES

\$12

Sauteed broccolini and green beans/toasted almonds (V)

Black garlic roasted kipfler potatoes (GF V)

Crunchy iceberg/tangy mayo/dill/chives/pickled shallot (V GF DF)

Spiced cauliflower/turmeric yoghurt/fried curry leaves (V GF)

DESSERT

YV sweetened feta mousse/local plums/
macadamia/myrtle meringue (GF)

Upside down rhubarb cake/cinnamon crumble/dark chocolate
sorbet raspberry/rhubarb crisp (VE GF)

Granny's shortbread/YVC native wattle seed ice cream/
juniper ganache /tawny gel/poached grapes (V)

Whipped chocolate, salted caramel and hazelnut dome
crystalised chocolate/cocoa nibs

YV Chocolaterie trio of Ice creams/sorbets (GF)

YV Cheese selection/house garnishes (V)

Every Dish, tells a story

