



Two Course option \$70pp, Three Course option \$80pp

Wild & Tamed Sourdough, Cultured butter

## ENTRÉE

**Tataki of Beef**, Kewpie mayo, toasted rice cracker, sesame (gf,df)

**Sweet Onion and Goats Cheese Tart**, herb emulation, olive dust (vg)

**Cured salmon**, toasted mustard seeds, dill oil, lemon (gf)

**Roasted Beetroot** warm salad, house made ricotta, smoked almond (v)

**Grilled Octopus**, pistachio and lemon crumbs, burnt carrot puree

## MAIN

**Broccoli Orecchiette**, chilli, Reggiano cream, vincotto, garlic chip (vg)

**Macedon Duck Breast**, pomme puree, red cabbage, poached quince, crème de cassis sauce (nf)

**Pan-fried Chicken Kiev**, dauphinoise potato, blanquette sauce, frisse, radish (nf)

**Vintage Beef Striploin**, salted cannelloni bean, braised endive, angel hair potato, madeira jus (nf)

**Pan-fried Cone Bay Barramundi**, cauliflower puree, sautéed spinach, tomato fondue (nf)

## SIDES

French fries, aioli	\$9
Mix leave salad, chardonnay dressing	\$9
Roast pumpkin, sweet potato, yoghurt dressing	\$9
Grilled broccolini and cabbage, lemon	\$9
Potato mash, white truffle oil	\$9

## DESSERT

**Blueberry and Frangipani tart**, berry coulis, white chocolate ganache

**Chocolate Fondant**, raspberry compote, free dried berries

**Peanut Butter Parfait**, dulce de leche, peanut soil

Selection of house made sorbets

Victorian **Cheese Selection**, quince paste, wild figs, apple, wholemeal lavosh

v – vegetarian, df – dairy free, gf – gluten free, nf – nut free whilst dietary requirements are catered for we do not guarantee a strict nut or gluten free kitchen.

**Menu is subject to change without prior notice. Public holidays incur 15% surcharge. No Split Bills**