

# SAMPLE MENU

## ENTREE

SALAD OF PICKLED CUCUMBER with fresh housemade ricotta, dried black olives and oil, radish, dill & rye 16

SALMON smoked in-house with pea puree, lightly toasted brioche, Avruga caviar & yuzu dressing 18

MANDAGERY CREEK VENISON served rare with white miso, open-flame eggplant, daikon & pickled local samphire 20

## MAIN

STEAMED SILKEN TOFU with braised celery heart, red peppers, shaved fennel, wild fennel pollen & salmon pearls 28

CONE BAY BARRAMUNDI with jamon Iberico, Kipfler potatoes, spring lettuce puree & salad 34

SHORT RIB OF BEEF BRAISED THEN ROASTED with beetroots, heirloom carrots, crispy potato, smoked paprika mayonnaise & jus 32

## DESSERT

ROSE GERANIUM AND HONEY PARFAIT with cranberries, white chocolate, rosemary granita & powdered olive oil 14

CHOCOLATE MOUSSE with puffed rice brittle, chocolate sand, banana & milk skin shards 14

SELECTION OF LOCAL AND IMPORTED CHEESE with accompaniments

1/2 serve 12

full serve 20