



Winter Menu
2 course \$39 3 course \$49 per person

Entrée

Sassafras chestnut + mushroom soup (v) toasted sourdough
Warm salad of roast pumpkin, quinoa, spinach, goats cheese + pomegranate (v,gf)
Crispy fried nori wrapped rare venison fillet, pickled purple carrots, balsamic glaze (df)
Salt + pepper tempura Jurassic quail, Asian slaw (df)
Smoked duck breast rocket salad, Sassafras walnuts, orange, green goddess dressing (gf)

Main Course

Rabbit, mushroom + freerange bacon puff pastry pie, chargrilled fennel
Crispy skin Atlantic salmon, Ingelara potato mash, Tuscan kale, tarator sauce (gf)
Grilled lamb rump, blue lentils, broccolini, eggplant babaganoush, (gf,df)
Slow cooked Wagyu beef cheek, celeriac puree, confit eschallots, Brussel sprouts (gf)
Shallot tagliatelle, roasted beetroot, steamed spinach, beetroot crisps, parmesan (v)

Desserts

Brandy cappuccino, coffee custard, cocoa crumble, milk ice cream, brandy foam (gf)
Pear + blackberry macadamia crumble with macadamia white chocolate ice cream (gf)
Sticky date pudding, salted caramel, honeycomb, whipped orange mascarpone (gf)
Saffron crème brûlée, sable Breton, cardamom custard (gf)

Add some extras

Sourdough bread or chargrilled garlic pesto bread \$4 (per serve 2 slices)
Chips with parmesan crumbs + rosemary salt \$10
Steamed broccolini, spinach, snow peas, beans with toasted sesame + fennel seeds \$10
Organic garden salad with heirloom tomatoes, cucumber, capsicum + mixed leaves \$10

Our passion + philosophy

*Chef Janet Jeffs is a passionate advocate for a food economy that is "good, clean + fair".
Our cooking is based on fresh seasonal ingredients that are produced sustainably.
We would like to recognise our local food heroes: Joyce + Mike from Allsun Farm for organic vegetables, fruit + eggs,
Matthew + Grace from Greendale Farm for free range pork + eggs, Tobias + Beatrice from Ingelara for biodynamic
pork, potatoes + garlic, Sam + Claire from Boxgum Grazing for pastured beef, Alison + Richard from Sassafras Nuts,
Fiona + Michael from Ainslie Urban Farm for our microherbs + Charles from La Barre Olive Oil*