



Summer Menu
2 courses \$39 3 courses \$49 per person

Entrée

Salmon cured in lychee cider, yuzu sesame sprinkle, matcha mayo, radish + nasturtium salad

Balkan filo pastry with spinach, wild weeds + smoked ricotta, with mint yoghurt (V not GF)

Chargrilled **calamari**, pickled cucumber, fetta, pressed watermelon, Kalamata + dried tomato soil, Cooma smoked garlic aioli

Summer salad, dukkha spice + nut coated goats cheese, puffed grains, toasted seeds, corn, avocado (V not GF)

Eden **mussels** in tomato + fennel broth, grilled sourdough

Main Course

Duck ballotine, free-range pork+ bacon, orange, rosemary + juniperberry with pearl barley risotto, asparagus

Master stock slow cooked Boxgum Grazing **pork**, coconut rice, cashew, lime leaf + palm sugar crumb, chilli ginger caramel, Chinese greens

Local blue eye **cod**, grilled chorizo, clams, tomato, potato

Chargrilled rare **kangaroo**, sweet potato, pickled + native Davidson plums

Golden, red + candy **beetroot** salad, horseradish jelly, pickled eschallots, basil dressing

Dessert

Honey + chili baked **apricots**, peppermint meringue + camomile cream

Pavlova, passion fruit custard, Yuzu macerated strawberries, black sesame sponge

Indian Summer, Alphonso mango mousse, coconut lime sorbet, yoghurt gel, coconut tuile

Peach Bellini peach sorbet, pistachio pain de genes, poached peaches, prosecco foam

Piña colada, rum baba, roasted pineapple, pineapple granita, rum jelly, coconut foam

Add some extras

Sourdough bread or chargrilled garlic **pesto** bread \$4 (per serve 2 slices)

Chips with parmesan crumbs + rosemary salt \$10

Stems, steamed broccolini, spinach, snow peas, beans 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 Sassafra Nuts, Fiona + Michael from Ainslie Urban Garden for our microherbs + Charles from La Barre Olive Oil