



Autumn Menu 3 courses \$55 per person

Entrée

Prawn bisque, smoky paprika rouille, fresh chervil,
dried Ingelara Farm garlic flowers + chargrilled sourdough

Seared duck breast, spiced apple + potato roesti, walnut butter,
scorched walnut crumb, compressed Granny Smith apples GF

Smoked tuna tataki, Belgian witlof kimchi, yuzu sesame, shallots + lemon mayonnaise GF

Roasted + pickled cauliflower, toasted ancient grains, almond crusted labneh,
parsley, mint + pomegranate V

Free range chicken + tarragon terrine, golden raisins, pistachio crumb + toasted brioche

Main Course

Pan fried pumpkin + ricotta semolina gnocchi, charred radicchio,
brown butter + roasted hazelnuts V

Paprika spatchcock, Ingelara Farm potato galette, pickled red cabbage + juniper berry jus GF

Chargrilled Tajima Wagyu bavette MR, parsnip mash, caramelized Brussels sprouts,
fermented mustard seeds + Shiraz jus GF

Rabbit, mushroom + prune puff pastry pot pie, sautéed broccoli florets
+ Boxgum Grazing bacon lardons

Seared wild barramundi, confit leek + white sweet potato,
coriander + spring onion green jus, lightly pickled carrot GF

Dessert

Quince tart tatin + star anise ice cream

Fig + pear Eton mess, Earl Grey poached pear, Poire William chantilly,
roasted fig purée, honey meringue, vanilla fairy floss GF

Hibiscus tea panna cotta, poached rhubarb, pistachio sponge, crystallised pistachio GF

Treacle + rum tart, whipped ricotta, candied citrus peel

Warm plum cake, camomile milk sorbet, cardamom + almond crumb

Add some extras

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

Chips with parmesan crumbs + rosemary salt \$10

Thyme + fennel roasted Allsun Farm vegetables - beetroot, pumpkin, carrot + red onion \$10

Oak leaf + baby cos, fresh chives with orange + verjuice dressing \$10