



À LA CARTE

BEGINNING

confit king salmon

mussel broth, apple, parsley emulsion, radish

blue swimmer crab

charred cucumber, lemon myrtle snow, beach herbs

Flinders Island wallaby tartare

onions, oyster emulsion, caramelised garlic, local salt bush

Milking Yard Farm heritage chicken

breast, leek ash, broad beans, black garlic, lemon purée

braised veal sweetbreads

mushrooms, charred baby leeks, pickled pear

whole roasted Tasmanian quail

plum marmalade, peppered pancetta, black pearl barley

VEGETARIAN

All vegetarian dishes are available in entrée or main format

Red Hill Cheese Somers Soft goats' cheese

Mossy Willow beans, tomatoes, red quinoa

beetroot gnocchi

heritage beetroot, mushroom, wilted greens, lovage, cashmere, velouté

roasted pumpkin

black barley, pumpkin purée, prunes, pickled walnuts, walnut crunch

2 Courses 74 - 3 Courses 99

All dishes can be adapted for children up to the age of twelve. 10% surcharge applies on Sundays & public holidays



Á LA CARTE

MIDDLE

roasted hapuka

heritage cauliflower, macadamia nuts, native thyme

pan seared snapper

beach mustard, sea spinach, mussel, bisque

Berkshire pork loin

seared pork belly, elderflower, sugarloaf, apple, artichoke

aged breast of Great Ocean Road duck

baby beetroot, almonds, blueberries

roasted spring lamb

fennel purée, turnips, dill

O'Connor grass fed Gippsland beef fillet

charred lettuce, green garlic, baby leek

SIDES

beetroot, green beans, orange, Red Hill Somers Soft & slivered almonds / 13

rosemary roasted kipfler potatoes / 11

charred local broccoli sprouts, pomegranate, snow peas, hazelnuts, rocket / 11

END

Sunny Ridge strawberries

almond milk, local peninsula honey, lemon verbena ice-cream

Harry's blackberries

white chocolate mousse, young pine, lemon leaf ice-cream

compressed pineapple

pink peppercorn parfait, coconut spheres, pineapple sorbet

apples with caramel crèmeux

baked apple espuma, oat granola, brown butter ice-cream

Michel Cluizel chocolate

salted caramel, macadamia, chocolate tart, quandong ice-cream

CHEF: ADAM SANDERSON
HOST: GRAHAM KINSEY

2 Courses 74 - 3 Courses 99

All dishes can be adapted for children up to the age of twelve. 10% surcharge applies on Sundays & public holidays