



À LA CARTE

BEGINNING

charred Spanish mackerel

cucumber relish, Queensland lemon aspen, radish

smoked hock terrine

roasted onion emulsion, pickled baby potatoes, confit egg yolk, apple

braised veal sweetbreads

mushrooms, charred baby leeks, chestnuts, truffle

pan-fried rabbit loin

leg tortellini, prune, sherry onion shells, roasted onion broth

whole roasted Tasmanian quail

cumquat marmalade, peppered pancetta, black pearl barley

slow cooked goat

sweet potato, pistachio, pomegranate, pickled fennel, shave caprinalla

VEGETARIAN

All vegetarian dishes are available in entrée or main format

Red Hill Cheese Somers Soft goats' cheese

pickled quince, roasted heritage carrots, freekeh, hazelnut

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
2.5% surcharge applies on American Express Card transactions*



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MIDDLE

roasted hapuka

roasted cauliflower purée, sautéed mushrooms, eel espuma, hazelnuts

red cabbage cured cobia

grape fruit, squid linguini, dill emulsion

Berkshire pork loin

roasted pork loin, smoked pork belly, sherry glazed cipollini onions, tamarillo

breast of Great Ocean Road duck

pickled rhubarb, beetroot, pepperberry jus

roasted venison loin

Jerusalem artichoke purée, chestnut, charred radicchio, pickled pear, golden raisins

O'Connor's dry aged grass fed Gippsland sirloin

fondant leeks, horseradish, leek foam, crispy beef cheek, red wine jus

SIDES

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

rosemary roasted kipfler potatoes / 11

roasted cauliflower, pomegranate, brussel sprouts, hazelnuts, rocket / 11

END

mandarin cake

mandarin crémeux, citrus cheesecake snow, confit mandarin, lavender ice-cream

black sesame panna cotta

rhubarb compote, hazelnut financier, honey ice-cream

aerated liquorice parfait

caramelised spiced pear, cinnamon foam, pain d'épice granola

apples with caramel crémeux

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

Michel Cluizel chocolate

macadamia nut crémeux, quandong ice-cream, chocolate & quandong cake

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