



## DÉGUSTATION

**Red Hill Cheese Somers Soft goats' cheese**

pickled quince, roasted heritage carrots, freekeh, hazelnut

**charred Spanish mackerel**

roasted celery, mackerel brandade, light miso dressing

**chef's selection**

something special, selected by the chef on the day

**roasted hapuka**

lovage purée, heritage cauliflower, persillade

**whole roasted Tasmanian quail**

marinated quail, caramelised shallot purée, pickled pear, pepper pancetta

**smoked breast of Great Ocean Road duck**

mushrooms, celeriac, walnut crunch

**O'Connor's dry aged grass fed Gippsland sirloin**

slow cooked rib, roasted turnips, horseradish, red wine jus

**passion fruit gnocchi**

cucumber ice cream, lemon verbena, crunchy citron cake

*Or*

**cheese**

from our fromagerie, ask your waiter for details

**tea / coffee**

choose from a selection of teas and coffee

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CHEF: STUART BELL & HOST: GRAHAM KINSEY

8 Courses 155 - 5 Courses 125

*Matched with wines (100ml each) an additional: 8 Courses 98 - 5 Courses 78*

*Vegetarian & pescatarian options available.  
2.5% surcharge applies on American Express Card transactions  
10% surcharge applies on Sundays and Public Holidays*