



SET MENU 1

\$75pp

STARTER – TO SHARE:

ANTIPASTI

Cured meats, salmon gravlax, olives, house-made chutney, fresh baked bread
d*/g*/n*

MAINS - A CHOICE OF:

ROAST-BUTTERNUT RISOTTO

Gorgonzola, pinenuts, crispy sage, infused spiced extra virgin olive oil g/n*/d*/v*

PAN-ROASTED MARKET FISH

Chimichurri, perla potato, tomato, beans, red wine reduction, Lot 8 yuzu olive oil d*/g/n

CRISPY-SKIN PORK BELLY

Maple-roasted pear, warmed Fattoush, goats cheese mousse, balsamic glaze g*/n*/d*

PURE SOUTH BEEF FILLET

Smoked bacon + mushroom arancini, parsnip puree, pesto + parmesan butter d*/g*/n*

DESSERTS – TO SHARE:

SELECTION OF MINI DESSERTS

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CHEESEBOARD

Blue cheese, local honey, oat biscuits Soft cheese, quince paste, crackers hard cheese,
chutney, fruit loaf g*/n*

*All menu items are subject to change according to seasonality and availability.
Please advise us if you have any dietary requirements.*



SET MENU 2

\$85pp

STARTERS – A CHOICE OF:

BEETROOT + CITRUS-CURED SALMON GRAVLAX

Chive cream cheese, pickled cucumber, crostini ^{d*/g*/n}

SOUP OF THE DAY

With toasted ciabatta ^{g*/n*}

BBQ PULLED PORK + POTATO + CORN CROQUETTES

With piperade, rocket salad _n

MAINS – A CHOICE OF:

ROAST-BUTTERNUT RISOTTO

Gorgonzola, pinenuts, crispy sage, infused spiced extra virgin olive oil ^{g/n*/d*/v*}

PAN-ROASTED MARKET FISH

Chimichurri, perla potato, tomato, beans, red wine reduction, Lot 8 yuzu olive oil ^{d*/g/n}

CRISPY-SKIN PORK BELLY

Maple-roasted pear, warmed Fattoush, goats cheese mousse, balsamic glaze ^{g*/n*/d*}

PURE SOUTH BEEF FILLET

Smoked bacon + mushroom arancini, parsnip puree, pesto + parmesan butter ^{d*/g*/n*}

DESSERTS – A CHOICE OF:

DARK CHOCOLATE CHEESECAKE

Cherry compote, gingernut crumb _{n*}

PASSIONFRUIT CREAM CARAMEL

Orange gel, feijoa + pear sorbet, brittle ^{g/d/n/vegan}

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