

## SEASONAL PLATES MENU

3 Course \$55

Entrée | Main | Dessert

4 Course \$65

Starter | Entrée | Main | Dessert



### STARTER choice of

**Lamb Shoulder Croquettes** | pickled cucumber | semidried tomato | pine nuts **DF**

**Baby Corn Lollypops** | butter emulsion | pangrattato | lemon aioli **V**

### ENTRÉE choice of

**From The Garden** | seasonal vegetables | miso butter **V**

**Perfect Egg** | mushroom ragout | pumpkin | sage | mushroom pasta | pumpkin seeds **V**

### MAIN choice of

**Smoked Duck Breast & Kohlrabi** | duck leg croquette | orange pickled kohlrabi | duck jus **DF**

**Lemongrass & Tamarind Beef Rib** | rainbow baby carrots | shallots | polenta **GF | DF**

served with fermented potatoes

### DESSERT choice of

**Golding Magnum** | berry sorbet | white chocolate **GF**

**'Udder Delights' Brie & Pear** | french toast | walnuts | honey | mascarpone

## WOOD-FIRED MENU

3 Course \$45

Starter | Main | Dessert

### SET STARTER

**Antipasto** | selection of 'Skara' meats | selection of 'Udder Delights' cheese | dip | house-made bread

### MAIN Wood-fired Pizza choice of

**Black Garlic** | parmesan | mozzarella **V | GF\***

**Mushroom** | swiss brown, shimeji & oyster mushrooms | mozzarella **V | GF\***

**Pumpkin & Caramelised Onion** | goats fetta | rocket | Napoli sauce **V | GF\***

**Harissa Lamb Shoulder** | semidried tomato | capsicum | pickled red onion | cucumber | Napoli sauce **GF\***

**House Cured Bacon** | artichoke | heirloom tomato | olives | Napoli sauce **GF\***

served with green salad

### SET DESSERT

**Golding Magnum** | berry sorbet | white chocolate

## CHILDRENS MENU

2 Course + Juice \$25

Juice | Main | Dessert

### MAIN choice of

**Pizza** | ham | cheese | pineapple

**Crumbed Chicken Tenders** | chips

### DESSERT

**Gelati** | cup or cone | selection of local gelati flavours

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### PLEASE NOTE:

- + For groups larger than 10 we are unable to offer a choice of dish within each course for both our Seasonal Plates and Wood-fired menus. Our Chef will select the set courses from the above menus on a weekly basis for our larger group menu.
- + 4 Course Seasonal Plates Menu only available at Late Sitting.
- + Accounts can only be split equally | maximum of 4 ways.
- + 15% surcharge applicable on Public Holidays.

**V** | Vegetarian  
**DF** | Dairy Free  
**GF** | Gluten Free  
**GF\*** | Gluten Free Available