

SEASONAL PLATES AUTUMN MENU



3 Course \$55
Entrée | Main | Dessert

4 Course \$65
Starter | Entrée | Main | Dessert

STARTER CHOICE OF

Beetroot & Gin Cured Salmon | pickled beetroot | avocado wasabi puree **GF | DF**
Beef Tataki | soy sauce | egg yolk | sesame seeds | nori | spring onion **GF | DF**

ENTRÉE CHOICE OF

Korean Fried Chicken | chicken thighs | chilli **GF**
Perfect Autumn Egg | walnuts | Jerusalem artichokes | caramelised onion puree |
leeks | mushroom **V | GF | DF**

MAIN CHOICE OF

Seared Murray Cod | chilli | coconut | ginger | nori | cauliflower | broccolini **GF | DF**
Pork Loin | black pearl barley | parsnip | rainbow carrots **GF***
Served with salad | pumpkin | yoghurt | yuzu & soy dressing **GF | DF* | V | VE**

DESSERT CHOICE OF

Doughnuts | chocolate | cinnamon sugar | dulce | berry compote
French Toast | brioche | 'Udder Delights' brie | walnut | honey

CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25
Main | Dessert

MAIN CHOICE OF

Pizza | ham | cheese | pineapple
Crumbed Pork Schnitzel | chips

DESSERT

Gelati | from a selection of gelati flavours

V | Vegetarian
VE | Vegan
DF | Dairy Free
GF | Gluten Free
V* | Vegetarian Available
VE* | Vegan Available
DF* | Dairy Free Available
GF* | Gluten Free Available

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays
+ Accounts can only be split equally | max of 4 ways