

SEASONAL PLATES

2 Course \$50 AVAILABLE FRIDAY ONLY
Starter or Entrée | Main

3 Course \$60
Entrée | Main | Dessert

4 Course \$70
Starter | Entrée | Main | Dessert



AUTUMN MENU

STARTER CHOICE OF

Wild Mushroom & Artichoke | Jerusalem artichoke | chilli | spring onion | chilli GF | V | NF
Pan-Seared Scallops | fennel puree | compressed fennel | dashi custard GF | NF | DF

ENTRÉE CHOICE OF

Beef Girello | pepper crusted beef girello | guindilla peppers | Korean mayo | togarashi
GF | DF | NF

Heirloom Tomato | tomato emulsion | buffalo mozzarella | basil oil | ginger GF | V | NF

MAIN CHOICE OF

Seared Murray Cod | pickled shitake | tomato | coriander | chilli | leek GF | NF | DF

Lamb Loin | heirloom carrot | compressed lamb shoulder | Asian chimi churri DF | NF

Served with Chefs salad | tomato | pickled red onion | cucumber V | VE | GF | DF | NF

DESSERT CHOICE OF

Coconut Brulee | berry jam | madeleines | lavender sugar

Cheesecake | rhubarb puree | candy rhubarb | honeycomb

Local Cheese Plate | selection of 3 cheeses from 'Section 28' | lavosh | muscatels |
chutney V ADDITIONAL \$10

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

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays
+ No split accounts