



## AUTUMN

## TWO COURSE

\$65PP

## THREE COURSE

\$80PP

## ENTRÉE

Bentspoke beer battered zucchini blossom, smoked mozzarella, anchovy and pea  
 Hand-rolled potato tortellini, almond ricotta, muscatel and beurre noisette  
 South Coast snapper 'sashimi', kohlrabi, white soy, mirin & salmon caviar  
 Roast duck breast, salt-baked leek, shiitake, grains & bacon consommé  
 Pickled Ox tongue, Rodrigues Morcilla, plum glaze, apple and crouton

## MAIN

Twice baked eggplant, macadamia baba Ghanoush and miso nut 'butter'  
 Baked Ocean Trout, charred broccolini, tomato, caper and fried school prawn  
 Free-range pork belly, baked apple, fennel & sugarloaf  
 Gundagai lamb rump, cauliflower and Tuscan braised green beans  
 Black Angus beef flank, grain mustard butter, pommes frites

## DESSERT

Salted caramel & hazelnut parfait, hazelnut brittle and chocolate cookie crunch  
 Boozy pecan pie, mascarpone, maple glaze  
 Honey baked fig, vanilla ricotta, honeycomb, sablé crumb  
 Coconut mousse, rhubarb, lime and Davidson plum meringue

## CHEESE

Served with our bees honey baked pear and breads

THREE \$32 • TWO \$25 • ONE \$18

## SIDES

Garden oregano roasted zucchini with golden Goddess dressing \$15  
 Pickled iceberg salad, dill and sumac \$12  
 Potato fries with roast garlic mayonnaise \$13

