

Entrées

Twice oven baked Gruyere & Spinach soufflé

Gravlax of cured Ocean Trout, rocket & Pistachio salad, Gin & tonic gel

Braised Pork belly, watercress, apple, goat's cheese, celeriac

Juniper infused Duck breast, beetroot puree, orange & fennel salad

Plat principal

Tasmanian Ocean Trout, spinach puree, smashed chats & plum reduction

Latin American Chicken Supreme twice cooked, fig salad, rum molasses glaze

48hr Sous Vide Lamb shank, Lebanese Rice Pilaf, minted yoghurt, Port jus

Gnocchi with Ricotta, roast pumpkin, basil, crisp kale & spiced tomato concasse

Duck Ragu Pappardelle, Italian pork sausage, truffle oil

Sides \$7.00

Rocket, Pear & Parmesan Salad

Pommes Frites

Desserts

Chocolate Fondant, peanut butter & Whisky ice cream

Blueberry Crème Brule, crème anglaise, raspberry crumb

Crepe Suzette, Marmalade ice cream

Les Fromages

Tarago River Jensen's Red, Milawa Blue – Victoria, Coeur de Lion, Normandy – France

**Served with muscatels, quince paste, lavosh bread or Gluten free wafers*

2 course \$55.00

3 course \$70.00