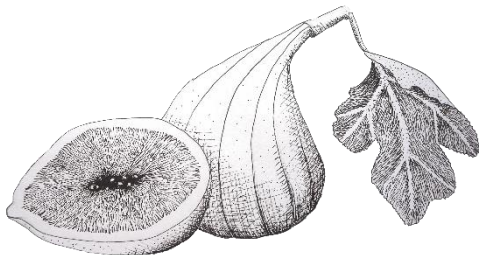


Jam



AUTUMN DEGUSTATION MENU

AMUSE BUCHE

Coffin Bay oyster- Panch Phoron crumb + Tamarind chutney

FIRST ENTRÉE

Tempura spiced quail, coriander, pea nuts, onion, ginger + garlic dressing

SECOND ENTRÉE

Our hot smoked salmon, gnocchi, salsa verde, almond cream, walnuts,
cauliflower

MAIN COURSE

Western Plains pork loin + Bangalow belly, beet + ricotta ravioli,
Leatherwood honey pear, nuts, chard

PALATE CLEANSER

House made Sorbet

DESSERT

Dessert for two- S'more

Dark chocolate, hazelnut, salted caramel, toasted meringue sandwich
raspberry sorbet, roasted white chocolate mousse

Ask your waiter for matching wines