

MARCH 2021
LUXE CHOICE
2 COURSES \$65PP
3 COURSES \$75PP
SIDES \$8.5 EA

Jam

ENTRÉE

GUEST'S CHOICE AT THE TABLE

Marinated Dunsborough octopus, Nduja sauce, fennel, pickled cucumber

Oxtail dumplings, soy broth, pickles

Townsville scallops, ocean pesto, blistered tomatoes

Gnocchi, wild mushroom cream, tarragon, Autumn mushrooms

Lamb loin, Jerusalem artichoke, peas, corn, pomegranate, kale

MAIN

GUEST'S CHOICE AT THE TABLE

Parsnip + caramelised onion tortellini, chestnut veloute, pine nut beurre noisette, Compte

Local Barramundi, grilled or battered, asparagus + crispy Brussel sprouts on Ebuta feta, fries

Duck breast, beans, roasted stone fruit, fennel, Ximenez + cherry sauce

Western Plains pork cutlet, feta + thyme ravioli, fennel, jus

250gm Eye fillet, potato rosti, confit beetroot, local goats curd, radish, spiced textures

SIDES \$8.5EA

Tempura broccoli, spicy chilli sauce

Heirloom beets + tomato, local goats curd, radish, spiced textures

Roasted QLD Blue pumpkin, seeded crumble, labneh, sage

Creamy mash

Fries, Murray River rosemary salt flakes, aioli

DESSERT

GUEST'S CHOICE AT THE TABLE

Mocha fudge + chocolate log, almond cream, blueberry curd

Molten chocolate lava cake, cinnamon ice cream, glazed quince

Raspberry mascarpone mousse, jaffa chocolate, Ube shard, pistachio floss

Golden Gaytime affogato, Baileys, espresso

Cheese plate, Woombye triple cream brie & Maffra cloth wrapped cheddar,
Kingfisher Creek Blue, charcoal lavoche, red wine poached pear

Please scan the QR Code and click the link to sign in

