



Baguette & Truffle Butter 12.00

ENTRÉE

CHOICE OF

Crispy Pressed Pork Belly, Prawn, Celeriac Remoulade, Vierge Sauce **GF**

Crumbed Lamb Brain, Horseradish & Lemon Sauce, Caper Flowers **GF**

Snails in Wild Mushroom Arancini, Smoked Garlic Beurre Blanc and Confit Morel **GF**

St Jacques Scallops Oven Baked in White Wine Mornay Sauce **GF Optional**
- **Surcharge 10.00**

MAIN

CHOICE OF

Macadamia Crust Barramundi Oven Roasted, Sweet Potato & Citrus Risotto **GF**

Sand Crab & Tarome Crayfish Lasagne, Creamy Crustacean Sauce

Oven Roasted Lamb Rump, Root Vegetable Gratin, Black Garlic & Rosemary Jus **GF**

Braised Black Onyx Short Rib, Potato Puree, Tempranillo & Bush Tomato Jus **GF**
- **Surcharge 10.00**

DESSERT

CHOICE OF

Ginger Crème Brûlée, Yuzu and Finger Lime Sorbet **GF**

Brazzo Mercedes, Raspberry Coulis, Chocolate Sorbet **GF**

Towri Sheep Cheese Filo Pastry Finger and Blueberry Jam **GF**

2 courses 80.0 - 3 courses 95.0

Side: Baguette and Truffle Butter 12.0 - Green Beans 15.0
Pomme Frites with Aioli and Rosemary Salt 15.0 - Mesclun of Green 15.0

Menu subject to market availability

GF Gluten Free – Public Holiday 15% Surcharge