

MENU



FIRST

House cured & smoked duck breast, roast beetroot, goat curd, sunflower & pepita, sticky gooseberry

SECOND

Little pot of soup

THIRD

48 hour Angus beef short rib, mushroom ketchup, pickled 'cellar' mushrooms, sticky black garlic glaze

FOURTH

Pan seared pasture raised chicken breast, chicken croquette, corn puree, braised leek, jus

FINAL

Cheesecake, garden raspberries, shortbread crumb, sorbet



ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$9

Seasonal vegetables \$11

Roasted chat potatoes with sea salt & rosemary \$11

Rocket & parmesan with balsamic reduction \$10

~ Menu subject to change at anytime without notice ~