

**Seven Course Tasting Menu**  
**\$95pp**

**This menu choice is designed for the whole table to experience**

**1<sup>ST</sup> Course**

Scallops,  
Crispy Pork Cheeks, Radicchio + Chilli

**2<sup>nd</sup> Course**

Cauliflower Cheese Risotto, Parsley + Capers

**3<sup>rd</sup> Course**

Quail,  
Pumpkin, Parmesan + Olive

**Main Course**

Spiced Lamb Shoulder,  
Peperonata, Aubergine + Quinoa  
OR  
Ocean Catch,  
Octopus, Celeriac + Buckwheat

**Cheese**

Cashel Blue, Carrot Cake, Peach + Ganache

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**Pre-dessert**

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**Dessert**

Chocolate, Cherries + Cream

**One Bill Per Table – No Split Billing**

**Prix Fixe \$69pp**  
**Any Entrée, Main + Dessert off the A La Carte menu**

**Snacks**

Bread + Butter  
**On Us**  
Salt + Vinegar Pork Crackers  
**\$8**

**Entrees**

Cauliflower Cheese Risotto, Parsley + Capers  
**\$18**

Braised Duck,  
Cavatelli, Mozzarella + Radish  
**\$19**

Cured Tuna,  
Pickled Cucumber, Ginger + Shallots  
**\$19**

Scallops,  
Crispy Pork Cheeks, Radicchio + Chilli  
**\$21**

Quail,  
Pumpkin, Parmesan + Olive  
**\$21**

**One Bill Per Table – No Split Billing**

## **Mains**

Ocean Catch,  
Octopus, Celeriac + Buckwheat  
**\$39**

Smoked Pork Loin,  
Fennel Braised Shoulder, Beetroot + Macadamia  
**\$37**

Spiced Lamb Shoulder,  
Peperonata, Aubergine + Quinoa  
**\$37**

Roast Beef,  
Onions, Glazed Cheek + Broccolini  
**\$38**

Mushroom + Ricotta Tortelli,  
Spinach + Parmesan  
**\$28**

## **Sides**

Brussel Sprouts, Buttermilk + Hazelnuts  
**\$9**

Potato Pave + Mustard Butter  
**\$9**

**One Bill Per Table – No Split Billing**

## **Desserts**

Chocolate, Cherries + Cream

Citrus, Basil Sponge + Almond Ice Cream

Rhubarb, Vanilla Panna cotta, Milk Crumble

Cashel Blue, Carrot Cake, Peach + Ganache

**\$16**

## **Stickies**

2013, The Yard Botrytis Riesling, WA

**\$13/\$59**

2011, Muscat de Beaumes de Venise, FR

**\$15/\$69**

## **Coffee**

Espresso, Double Espresso, Long Black

Short Macc, Long Macc

Cappuccino, Latte, Flat White

**\$4**

## **Tea**

English Breakfast, Earl Grey, Green, peppermint,

Chamomile

**\$4**

**One Bill Per Table – No Split Billing**