



ENTREES

RECONSTRUCTED AVOCADO

Salmon Mousse, finger lime infused crème fraiche, beetroot mousseline, black caviar, fennel spiced crackers | GF, NF | 2020 Rose

CONFIT DUCK LEG

Carrot anise puree, sour cherry relish, pickled pearl onions, dehydrated orange, orange gel, jus | GF, NF | 2019 Red Blend

VEGAN SCALLOPS

Mint pea puree, lotus root, corn mango salsa, crispy kale, Wakame | GF, NF, VE | 2019 Sauvignon Blanc

MAINS

ROASTED CHICKEN BREAST

Mint pea puree, mushroom duxelle, broccolini, pickled radish, jus | GF, NF | 2019 Chardonnay

BAKED BARRAMUNDI

Curried cauliflower puree, buttered seasonal beans, crispy kale, coconut curry sauce | GF, NF | 2019 Riesling

GRILLED EYE FILLET

Purple sweet potato puree, caramelized onion, seasonal greens, heirloom carrot, jus | GF, NF | 2018 Shiraz

SPINACH & FETA RAVIOLI

Creamy béchamel sauce, burnt butter, aged balsamic, pepita seed | V | 2019 Brio Sangiovese

WINE
Pairings

\$16PP

DIETARIES

Please advise us of any dietary requirements or allergies that the menu doesn't accommodate.

GF | GLUTEN FREE
DF | DAIRY FREE
V | VEGETARIAN
VE | VEGAN
NF | NUT FREE

WE DO NOT
SPLIT BILLS