



Autumn Menu

2 course \$49

3 course \$59

Entrée

Blue swimmer crab and sweetcorn "Martini", salmon pearls (gf)

Duck ragout, pappardelle, Persian fetta, pancetta, olives

Confit pork belly, boudin noir, butternut pumpkin, granny smiths, candied walnuts

Main

Market fish of the day

200gr eye fillet, pommes lotus, sauteed baby spinach, speck, mushrooms, café de paris

Maple crusted chicken supreme, kumera mash, poached asparagus

Dessert

Hot chocolate fondant, crème anglaise, hazelnut praline (v)

Apple tarte tatin, butterscotch, macadamia ice cream(v)

Boutique cheese platter to share, dried fruits, crackers, lavosh (v)