



FAVOURITES MENU

E N T R E E

LOCAL BURRATA (V, GF)

Walnut, local honey & Newcastle greens

THE DUCKS

Duck liver parfait, quince & toasted brioche

CURED PETUNA OCEAN TROUT

Absinthe soaked grapes, fennel pollen & seaweed salad

M A I N

ALLIUM RISOTTO (V)

Walnuts, chervil & French Comté cheese (vegan on request)

WAGYU BRISKET (GF)

Cauliflower, coconut cream, kaffir lime

HUMPTY DOO BARRAMUNDI

Tasmanian wasabi, blue mussels sauce & Geraldton wax

Sides \$14

Dutch cream hasselback potatoes

Buttered local greens with pink Murray River salt

Butter lettuce with classic vinaigrette dressing

D E S S E R T

BLUEBERRY GANACHE (V, GF)

Poorman's orange cake & walnuts

CHOCOLATE CRÉMEUX (V, GF)

Rich white chocolate & black sesame cream with confit strawberry

ARTISAN CHEESE (V)

With honeycomb, nuts & crackers

2 courses \$75 pp | 3 courses \$92 pp

(V) vegetarian, (GF) Gluten Free.

Specially crafted for groups of 9-20 guests. Groups greater than 20 guests will be moved to the functions menu.

Card payment surcharge 1.5% (3% American Express & Diners) | 15% surcharge on public holidays.