

Chef's Menu

\$78pp

Warm marinated olives, orange + fennel salt

Gin cured Tasmanian ocean trout, fennel, dill, smoked maple

Grilled asparagus, broad beans, buttermilk dressing

Charcuterie plate, house pickles

Wood roasted cauliflower, jalapeno + mint emulsion

House made potato gnocchi, mushrooms, garlic oil, gremolata

Paccheri, Spencer Gulf prawn + mussel velouté, dill, chives

Bannockburn chicken, BBQ corn, roast garlic

Market fish, celeriac remoulade, caper butter, lemon

Cos, witlof, radicchio, French vinaigrette

Hand cut fries

Dessert additional 14pp

Tiramisu

White chocolate pannacotta, mango, strawberries, mint

Cheese selection, crisp breads, seasonal fruit additional 12pp

* Please inform your waiter of any dietary & allergy requirements.

* Please note, we cannot guarantee that all dishes will be free from allergens.

Thank You.