



MENU

Amuse Buche

Green pea and Warragul green soup shots
with sour dough crostini

Entree

Wood fired ocean caught king prawns
with warm potato salad and pepper berry
aioli

Main

Twice cooked duck, wild rosella relish,
poached quandongs, wilted rocket greens
and duck shank pithivier

Dessert

Davidson plum and blood orange creme
caramel with Lilly pilly gelaton