

2 course \$69pp, Accor Plus \$61pp Includes shared entrée & individual choice of main 3 course \$79pp, Accor Plus \$71pp Includes shared entrée, individual choice of main & dessert

ENTRÉE

House Made Focaccia

rosemary, olives, black garlic, nduja, Pepe saya cultured butter, smoked salt

Beef Bresaola

Rockmelon, buffalo mozzarella, aioli, salsa Verde, rocket

Huon salmon tartare

Cream fraiche, avocado, finger lime, wafer cracker

MAIN

Berkshire Herb Stuffed Porchetta

kale olive cous cous, broccolini. capsicum gremolata

Beef Cheek Bourguignon

Potato puree, speck, baby carrots, swiss brown mushroom, red wine jus

Humpty Doo Barramundi Bouillabaisse 🗇

Tiger prawns mussels, finger fennel, tomato confit

Mushroom Ravioli

Exotic mushroom, asparagus, garden peas, parmesan, hazelnut, sage beurre noisette

DESSERT

Dark Chocolate Fondant (29)

Raspberry, macadamia praline, wattle seeds vanilla ice cream

Tiramisu 🖗

Mascarpone, Marsala, sponge, dolce banana ice cream

Coconut Panna Cotta (28)



Watermelon jelly, yuzu lemon myrtle mango sorbet

SIDES - \$12 each

Potato mash, chive butter (29)

Truffle fries, parmesan @

Beer battered onion rings, aioli

Salad leaves, cabernet sauvignon dressing (29)

Steamed market greens, lemon olive oil

Contain Nuts (Gluten Free ()





Dairy Free



Vegetarian



