



# Lunch & Dinner Menu

## Entrée

Seared tuna Niçoise with, baby beans, cherry tomatoes, new potatoes and olives (GF)

Wild mushroom risotto, Persian fetta and fresh peas (GF)

Chargrilled scallops, baby asparagus, sweet corn puree, prosciutto wafer (GF)

Goats curd tart, petite cress salad, slow roasted vine ripened tomatoes (V)

Pan seared quail breast atop a celeriac remoulade, baby asparagus and Master stock reduction (GF)

Kingfish ceviche, nasturtium leaves, segmented grape fruit and citrus gel (GF)

Burrata and heirloom tomato salad with sticky balsamic glaze and red vein sorrel (V, GF)

## Main Course

Oven roasted Atlantic salmon fillet with soft polenta, hand picked green beans, Salmon caviar (GF)

Grilled eye fillet served with, celeriac puree, confit shallots, heirloom carrots and red wine jus (GF)

Double lamb cutlets served with pommes puree, olive crumble, flowering broccolini and red wine jus

Chermoula crusted chicken supreme, spiced pearl cous cous, harissa baby carrots and apricot and pine nut crumb.

Mushroom, ricotta and basil ravioli tossed with sauteed spinach and a rocket and macadamia pesto (V)

🚫 Grilled pork cutlet, herb and olive mash, young beans, seeded mustard jus (GF)

Pan seared duck breast with, carrot puree, charred baby leeks and red wine reduction jus (GF)

Slow braised beef cheek served with roasted Brussels sprouts, Heirloom carrots, garlic potato puree and pan juices (GF)

## **Side Dishes**

Seasonal leaves, house dressing

Roasted Kipfler potatoes, rosemary and confit garlic

Chargrilled broccolini, extra virgin olive oil, and toasted sesame seeds

Roast pumpkin, chickpeas and cumin

Roasted Brussels sprouts with warm lemon oil and pine nuts

\$15 per bowl

## **Dessert**

Mascarpone panna cotta, raspberry compote and almond wafer

Chocolate marquise, orange and vanilla anglaise, whipped ganache quenelle

Blueberry and frangipane tart, buttermilk ice cream, blueberry compote

Orange and poppyseed parfait, coconut wafer, white chocolate ganache and candied orange

Selection of local Gippsland cheeses (brie, cheddar and blue) with homemade quince paste, lavoche and dried fruit

## **Price**

Two Courses \$70 per person

Three Courses \$80 per person

Alternating Surcharge \$5 per person