

Goat cheese cloud, summer squash puree,  
dutch carrot, pepita seeds, baby beetroot

Pan seared scallops, blackened cauliflower,  
pico de gallo

Slow cooked pork belly, sauerkraut,  
apple puree, crispy crackle

Ricotta stuffed courgette blossom, cauliflower croquette,  
mint puree, sweet potato mash

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Crispy skin barramundi, daikon,  
heirloom carrots, smoked ham hock broth

Lamb backstrap, saffron potato, mint gel,  
smoked yogurt, caramelised leek

Confit duck leg, parsnip mash,  
roasted shallots, pickled red cabbage

Mixed mushroom ragout vol au vent,  
caramalised zuchhini

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Truffled mash \$8

Mixed greens \$8

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Deconstructed lemon meringue, cream diplomat,  
coconut ice cream

White chocolate pannacotta, seasonal berries,  
passionfruit sorbet

Warm chocolate tart, ginger snap,  
chocolate ice cream

Cheese trio, nuts, dried apricot, lavosh  
(\$4 supplement)

Three Courses Lunch \$66