

3 for \$79 or 2 for \$65 @ 2 Small Rooms

TO START

Smoked Salmon with a Citrus mayo, fried Capers, Garlic Croutons,
Mustard seeds and drizzled Basil oil

Escargot with fresh Herb Garlic Butter, Puff Pastry hats and homemade
dipping bread

Chicken Liver Parfait, dehydrated Pear, roasted Hazelnuts, Currants and
Melba Toast

Grilled Cauliflower with Herb and Cumin Beurre noisette, Pumpkin puree,
charred Tomato

MAIN COURSE

Farro Risotto: (v)

buckwheat style grain with roasted Zucchini, Asparagus, Peas and White
Truffle, Grana Padano Cheese (Entrée course available)

Confit Duck leg:

Roasted Shallot. Honey glazed carrots with a pea puree and Red Wine jus

Lamb Rump: (gf)

Herb and Spinach emulsion with sautéed Parsnip, braised Cabbage and
fresh Orange finished with Mint reduction

Pork Belly: (gf)

Roasted Apple, Onion sauce with Broccolini a Blueberry glaze and charred
Sesame

SIDE DISHES

Sautéed Vegetables for 2 \$14

Duck Fat Potato \$14

DESSERT

Chocolate Brownie with Vanilla Bean Custard cream, caramelised White Chocolate

Lemon Butter Tart with fresh Strawberry slithers

Chef's dessert of the day

Menu is subject to change without notice

