

# 3 Course \$75

## House Baked Baguette

French Butter

## Entree

### Beef Carpaccio

Green Goddess, Truffle, Grano Padano, Wild Rocket, Parmesan Wafer

### Shark Bay Half Shell Scallops

Celeriac and Truffle, Lemon Myrtle and Caper Pangaratto

### Sesame Crusted Tuna Loin

Smoked Capsicum Romesco, Beetroot Pickled Cucumber, Pea Gel, Coral Tuille

### Bush Spiced Kangaroo Fillet \*

Pumpkin Coulis, Davidson Plum Cumberland

#Brookland Valley Estate Cabernet Merlot

### Mushroom Arancini Balls V

Cauliflower Purée, Wild Greens, Grano Padano

## Main

### Native Spiced Duck Leg

Kohlrabi, Sweet Potato Croquette, Rhubarb, Port and Orange Jus

#Brookland Valley Estate Cabernet Merlot

### Lamb Fillet

Saltbush and Dukkah Lamb Fillet, Carrot & Wildflower Honey, Gnocchi, Parmesan Foam, Quince Jus

### Ocean Trout \*

Hot lightning, Pommes Anna, Sauce Vierge

### Prosciutto Wrapped Pork Fillet \*

Parsnip and Pear, Pommes Paolo, Herb Jus

### French Crepe V

Roasted Pumpkin, Sundried Tomato, Goats Cheese, Baby Spinach, Herb Salad and Zaater

## Add Sides

### Royal Blue Potato Wedges \$10

### Grilled Asparagus \$12

### Rocket and Pickled Pear Salad 16 \* VV

Chili Candy Nuts, Apple Cider Vinaigrette

## Dessert

### Taste Plate

Or

### Cheese Plate

Or

### Autumn Fruits Crumble with Raspberry Sorbet.

\*Gluten Free V Vegetarian VV Vegan

Please note we do not accept  
Discount Cards on this menu