

## First

Gazpacho Cherry Tomato, Watermelon, Parmesan Pearl (gf, veg, dfo) \$24

Trout Ceviche Passion Fruit, Red Chilli, Shallot, Fennel (gf, df) \$24

Pork Terrine Apple, Croutons (gfo) \$24

## Second

Prawn Croquette Crispy Carrot, Onion compote, Prawn Bisque (gf) \$24

Asparagus, Peas, Zucchini Espuma (veg, gf, dfo) \$24

Fish of the Day Carrot Gel, Carrot Powder (gf) \$24

## Third

Green Hills Angus Eye Fillet 190grams \$57

Sher Wagyu Eye Fillet #8-9+ 190 grams \$87

Pickled Onions, Cauliflower Purée, Confit Mushrooms, Red Wine Jus (gf)

Wimmera Duck Breast Orange & Carrot Purée, Pommes Anna, Grand Marnier Glaze (gf) \$50

Humpty Doo Barramundi Baked Polenta, Pea, Vadouvan (gf) \$46

South West Australian Octopus Baby potato, Cauliflower Purée, Asparagus, Bisque (gf) \$46

Roasted Pumpkin Smoked Eggplant, Quinoa, Goat Cheese (veg, gf) \$45

Bendigo free range Stuffed Chicken Creamed Corn, Pommes Anna, Cranberries (gf) \$45

## Fourth

Citrus Friand, Orange Bavarois (gf) \$25

Chocolate Texture, Chocolate shell, Ganache, Soil (gf) \$25

Sablée, Vanilla Framboise Panna Cotta, Morningswood Farm Berries (gf) \$25

Cheese from Long Paddock Cheese, Castlemaine changes weekly \$25

Served with lavosh, house-made quince paste, nut mix

## Extras

Sydney Rock Oyster Mignonette, Green Herb Oil 3ea \$20 6ea \$35

Fat Chips Parmesan, Parsley, Black Garlic Aioli \$16

Arugula Salad Fennel, Pear, Parmesan, Almond Flakes, Balsamic Reduction (gf, df) \$18

(gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option (veg) vegetarian

Meat is served pink. No alteration to menu, no vegan option. Menu can change without prior notice.

No split bills. All card transactions will incur a 1% surcharge. Public Holidays will incur a 15% surcharge. Please note, not all the ingredients are listed on the menu.

We will take every precaution for guests with severe allergies, however, cannot guarantee against trace elements present in our dishes.