

M E N U

ENTREE

Twice baked pumpkin souffle, sweet & sour onion, black cabbage	22
Duck liver parfait, brioche, cornichons, pickled rhubarb & quandong	22
Butter roasted pear & radicchio, pickled daikon, fermented root vegetables, ricotta salata gf v	22
Seared scallops (4), white bean & kohlrabi salad, spicy coriander dressing gf	24

PASTA AND RISOTTO *entrée or main*

Risotto with Buffalo mozzarella, zucchini, basil gf	21/29
Hand rolled potato gnocchi, gorgonzola cream, nutmeg, parmesan v	21/29
Cavatelli with garlic, chilli, cauliflower, raisin, pinenut, herbed breadcumbs v	21/29
Orecchiette with tuna, green olive, artichoke & tomato sauce	24/32
House made chestnut fettuccine with red wine braised wild rabbit	24/32

MAIN COURSE

Baked Harrietville trout, fennel, lemon & watercress gf	37
Roasted Milawa chicken chasseur of white wine, brandy, mushrooms, cream gf	38
Braised ox cheek, sauteed bacon, Brussels sprouts, turnips gf	40

SIDE DISHES

Butter roasted broccoli with almond foam, toasted almonds gf v	9
Baby cos lettuce with a mustard & French tarragon dressing gf v	9
Creamy potato mash gf	9
All three sides	24

DESSERT AND CHEESE

Apple chibouste, Calvados & apple puree, meringue gf	16
Honey pannacotta with cinder toffee, fresh honey & a lemon curd ice cream gf	16
Something very chocolatey & disgustingly rich	16

add a scoop of vanilla semi freddo 4

Cheese served with fruit paste, nuts & crackers – ask your waiter for today's selection

one cheese	16
two cheese	24
three cheese	30