



## To begin

House made honey & oat bread served with Taralinga Estate EVOO

## Entree (choice of one)

Corner inlet garfish, butternut squash, xo butter sauce, capers & parsley

Yellowtail kingfish crudo, burnt mandarin vinaigrette, crisp nori & miners lettuce

Beef cheek crumpet, roast baby fennel, caramelised shallots & radicchio

Miso roasted celeriac fondant, savoury granola, quince & sprouts  
(v)(vegan on request)

## Main (choice of one)

Roast pork collar, buttered leeks, hazelnuts & toasted bread sauce

Braised lamb shank, winter vegetables, soft parmesan polenta, gremolata

Pan seared wild barramundi, collared greens, ginger & dashi sauce

Roast cauliflower heart, macadamia feta, capers, lemon & leaves (v)  
(vegan)

Mains accompanied by a green leaf & radish salad sourced from Cape Schanck farm

## Dessert (choice of one)

60g Charles Arnaud Reserve Comte

Raw cow milk, hard cooked, aged for 18 months

served with seeded lavosh and traditional accompaniments

~~McDonald's~~ Golden delicious apple pie, vanilla bean custard

Blood orange sorbet, Jimmy rum anglaise, pistachio praline (v)(vegan)  
(dfo)

2 courses 70

3 courses 85