



BURLESQUE DINNER BY MATT KNOOPS

Rosemary Focaccia & Dark Malt Butter

SNACKS

Saison Black Truffle & Squid Ink Salumi

Smoked Barramundi Beignets, Curry Leaf Mayo

ENTREES TO SHARE

Hawkes Farm Beetroot Salad, Goats Curd, Asparagus,
Hazelnut & Honey Dressing

Duck & Prune Terrine
Spiced Kasoundi, Pickles, Seeded Mustard

MAIN (Choice Of One)

O'Connor Braised Short Rib, Roast Celeriac, Wheat
Berry Risotto

King Ora Salmon Coulubiach, Roast Leek, Local
Mushroom, Chive Beurre Blanc

Ricotta Agnolotti Del Plin, Butternut Pumpkin,
Toasted Seeds

(+ Flinders Black Truffle To Any Main \$12)

DESSERT

Cuvée Chocolate Delice, Cognac Raisins, Hazelnut
Red Velvet Tuille

Spiced Ginger Almond Cake, Honey Jelly, Smoked
Creme Fraiche Ice Cream