

Sample Menu, Subject to Change

RESTAURANT GROUP DINING

3 Course with Sides



House Made Sourdough, Cultured Butter

Entree (Served Shared Style)

Cured Ocean Trout, Chorizo, Jerusalem Artichokes, Peppers, Horseradish, Fermented Chilli

Fried Spiced Cauliflower, Fried Cupitt's Haloumi, Garden Pumpkin & Miso, Smoked Almond & Raisin Salsa

Main (Shared Style)

Crispy Skinned Barramundi, Cauliflower & Miso, Charred Floretto, Citrus & Chardonnay

Roast Spatchcock, Local Mushrooms, Savoy Cabbage, Fried Bread & Sage

Sides

Steamed Potatoes, Rosemary, Thyme, Oregano Butter

Blanched Broccolini, Crushed Garden Herbs

Dessert (Served Alternatively)

Sticky Mandarin Pudding, Caramelized Segments, Mascarpone

Chocolate Mousse 'Kingston' Biscuit, Milk Caramel, Coconut & Pretzel

Credit Card Surcharge 1.5%
Debit Card Surcharge 0.8%