

SET MENU

Two courses 60.00pp
Three courses 80.00pp

TO START

Chicken Liver Paté

with red currant gel, house pickles, and brioche (GFO)

Cauliflower Croquette

with peas and mint (VV)

Burrata

with prosciutto, soft herbs and flatbread crisps (GFO)

MAIN

Spring Greens

with cashew cream, preserved lemon and Dukkah (VV)

Milawa Organic Chicken Breast

with spring vegetables, leek purée and tarragon (DFO/GF)

Free Range Porchetta

with heirloom vegetables, roasted apple and a cider reduction (DFO)

Venison Backstrap

with beetroot, native pepper and red current jus (DF/GF)

TO FINISH

Strawberry + Rhubarb Crumble

with crumble and country style cream (VVO)

Orange Sicilian Cake

with blood orange syrup and spiced whip (GF)

Cheese Plate

Local cheeses with seasonal accompaniments and crackers (GF)

FEAST MENU

60.00pp

A three course shared plate experience showcasing the best of our menu plus our classic slow roast lamb shoulder with seasonal vegetables.

Antipasto Plate

A selection of charcuterie, cheese and olives

Rosemary lamb shoulder

Whole Victorian free range lamb shoulder, veal jus with local spring salad and rustic roast potatoes

Dessert

Chefs choice of seasonal dessert or cake