



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)

CHILDREN'S MENU

\$20

FREE RANGE CHICKEN
1/4 Milawa free range chicken with a seasonal salad (GF)

WAGYU BEEF SAUSAGE
in a brioche roll

SAUSAGE ROLL
Free range pork sausage roll with a seasonal salad

includes a choice of soft drink