



TO START

LOCAL MULTIGRAIN SOURDOUGH
with kitchen garden butter

ENTREE - choice of

MUSHROOM CROQUETTE
with black garlic aioli and soft herbs
or

HOUSE SMOKED TROUT
with celeriac and roasted fennel

MAIN - choice of

BEETROOT RISOTTO
with pickled beetroot, Yarra Valley Dairy Persian
fetta, pine nuts and sage with crispy free range
prosciutto

or

PROVENIR BEEF BOURGUIGNON
with broccolini and pomme puree

or

ROASTED SPATCHCOCK
with cavolo nero, roasted grapes and hazelnuts

PUDDING - choice of

CREME FRAICHE PANNA COTTA
with seasonal fruit

or

BREAD AND BUTTER PUDDING
with maple toffee sauce and country style cream

TWO COURSES \$68

THREE COURSES \$79