



## ENTREE

- BBQ pumpkin kebab, pumpkin hummus, sandalwood nut 22
- Emu pastrami, shisito peppers, green almond, mustard 22
- Smoked trout, caviar, cultured cream, caraway croissant 22
- Jersey milk cheese, beetroot, fresh pistachio 22
- Sprouted grains, smoked eel, parsley, brussel sprouts 22

## MAIN

- Rainbow trout, smoked roe, finger lime, sprouts, chardonnay sauce 43
- Troop mushroom tart, wash rind cheese & lovage sauce 38
- Berkshire pig - belly & sausage, borlotti beans, thyme 45
- Roasted quail, honey & swede, chestnut, pepper sauce 43
- Kangaroo loin, brassica leaf, macadamia, Aussie fruits 45

## SIDE

- Today's garden salad 12
- Russet potatoes, red wine 12
- Sprouting broccoli, xo 12

## DESSERT

- Potato, coffee, sunrise lime, chocolate 18
- Pistachio, apricot kernel, almond 18
- Pepperberry, quandong, macadamia 18
- Hazelnut, fig, oat, honey 18
- Jersey milk brie, yesterday's bread 18

Selection of Victorian cheeses, condiments, house breads 35



CHEFS MENU 90 | WITH BEVERAGES 130

Sourdough, cultured butter, salami, kangaroo cabanossi, burrata curds, garden vegetables  
*2013 Blanc de Blanc*

.....

Smoked trout, caviar, cultured cream, caraway croissant  
*2018 Arneis*

.....

Seared kangaroo loin, Aussie fruits  
Chigoda beetroot, buckwheat, merlot verjus  
Sprouting broccoli, xo  
Braised garden greens  
*2010 LVS Cabernet Sauvignon*

.....

Jersey milk brie, yesterday's bread  
*2016 864 Chardonnay - Funder & Diamond Vineyard Drive Block*

.....

Gin orange, poppy seed, citrus  
*Four Pillars Rare Dry Gin & Tonic*

.....

Peppermint gum fudge