



A La Carte Menu

2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1st Course

Poached Hiramasa kingfish, jerusalem artichoke, finger lime, wakame, coastal succulents

Little Hill Farm Joyce's Gold heritage chicken, Morpeth butternut pumpkin

Our own sweet corn polenta, soft yolk, truffled pecorino, confit autumn mushrooms

2nd Course

Melanda Park pasture raised pig, wood roasted drumhead cabbage, nori and egg white cream, fermented red wombok

Steamed Petuna ocean trout, local cauliflower, bunya nut miso, Jersey yoghurt, citrus butter

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, plum, garlic chive

Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Roasted broccoli, nasturtium, peanut, lime

3rd Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

Little Hill Farm Albion strawberry, matcha tea ice cream, red shiso sorbet, pavlova

Binnorie goat's cheese, estate honey, Tangarook pecans