

Starters

Smoked River Escabeche Murray Cod

Bed of whipped Murray cod roe and native curry plant
(nf) ___20

L'Alsace Foie Gras Mousse

With Daintree Rainforest cherries and pan fried brioche
(nf) (sf) ___25

Ricotta Raviolo

With parmesan brodo, butter and wild sage
(nf) (sf) (v) ___19

Roast Cauliflower

With black sesame and pomegranate native herbs
(nf) (gf) (vg) ___28

Perfect Soft Poached Egg

With asparagus and house made guanciale
(nf) (gf) (sf) ___18



Mains

Wimmera Roasted Duck Breast

With Illawarra plum, Warrigal and grilled fennel
(nf) (gf) (sf) ___41

Hand Made Lemon And Saffron Linguine

With fermented black garlic, fresh parsley and chilli
(nf) (df) (sf) (v) ___33

Chargrilled Dry Aged Pork Chop

With broad beans, molasses and rosella chutney
(nf) (gf) (df) (sf) ___40

Brown Butter Skate

With spiced carrot and capers (nf) (gf) ___36

Victorian Venison Backstrap

With macerated native currants and asparagus
(nf) (gf) (sf) ___41

Skull Island King Prawns Linguine

With squid ink linguine and Murray cod roe (nf) ___47

Hasselback Heirloom Beetroot

With Salsa Verde (nf) (gf) (df) (vg) ___35



Sides

Yellow Polenta

With 30 year aged Parmigiano Reggiano (nf) (gf) (v) ___12

Crumbed Bull Horn Chillies

With Tahini (gf) (sf) (v) ___15

Braised Greens

With yoghurt (gf) (sf) ___12

Hand Cut Chips

With black garlic aioli (nf) (sf) (v) ___12

Fresh Made Corn Bread Baked To Order

(nf) (sf) (v) ___15



Dessert

Davidson Plum Tart

With bunya nut, frangipane, French vanilla gelato
(sf) (v) ___18

Vegan White Chocolate Mousse

With summer berries and Puffed rice
(nf) (gf) (df) (vg) ___18

Native Tea Panna Cotta

With golden delicious jus, native finger limes and
wattle seed granola (nf) (gf) (sf) (v) ___18

