

# 20 | WINTER 24 | MENU

## ENTRÉE

**Osso Bucco Pathivierre**, Crushed Peas, Onion Marmalade & Port Reduction

**Duck Liver Parfait**, Rosemary Edible Soil, Cornichons, Pickled Chilli, Burnt Orange Marmalade & Crisp Bread

**Scandonavian Style Dumpling**, Lingonberry Compote, Nutty Butter, Baby Herbs

**Seared Scallops**, Chorizo, Caper Buerre Noisette, Pangrattato & Petit Herbs

### *VEGETARIAN OPTION*

**King Mushroom Scallops**, Pumpkin Crème, Peas, Seeds, Nut & Kale Crisps

**Confit Jerusalem Artichoke**, Charred Broccoli, Red Cabbage Paint, Sauce Vierge, Herbs & Edible Flowers

## MAIN

**Saddle of Venison**, Potato Waffer, Warrigal Green, Native Plum Mole Reduction

**Organic Breast of Chicken**, Swede Puree, Heirloom Baby Vegetables, Tomato & Lemon Myrtle Relish, Herb Oil **Duo of**

**Rabbit**, Pomme Gratin, Crème Cabbage, Honey Roasted Carrots & Jus Gras

**Black Angus Tenderloin of Beef**, Fondant, Heirloom Baby Vegetables, Port Reduction

### *VEGETARIAN OPTION*

**Forest Mushroom Raviolo**, Creamed Squash, Toasted Pinenut, Raisins & Sage

**Miso Glazed Aubergine**, Tempura Okra & Kale, Wild Rice Puffs & Potato Foam, Edible Flowers

## DESSERTS

**Warm Fudge Brownie**, Vanilla Bean Gelato, Caramelised Corn Puffs

**Date & Prune Pudding**, Jalapeno Dolce De Leche, Vanilla Bean Crème Fraiche, Pistachio Soil

**Baked Apple Crumble**, Rhubarb Compote, Walnut & Raisin, Goat's Curd Gelato

**Sweet Potato Motchi Doughnut**, Duo Nut Crumbs, Coconut & Pandan Syrup, Flowers & Berries

**Milk Chocolate Ganache**, Edible Pistachio Soil, Candied Rhubarb, Honey Comb & Sesame Seed Tuille

