



Entrée

Cold Selections

Sumac seared salmon with shaved fennel, cucumber salad garnished with horseradish mascarpone.

Prawns tempura - avocado timbale, tomato and coriander salsa and roasted garlic aioli.

Salad of smoked chicken breast and avocado with green asparagus spears, young salad leaves and hazelnut vinaigrette.

Baked vine tomato tart with sweet onion and goats cheese, salad of rocket and parmesan, reduction of balsamic vinegar.

Leaves of Tasmanian smoked salmon with capers, chive crème fraîche, Pontiac potato salad and baby herbs.

Thai beef salad of bean sprouts, paw paw, cucumber, chilli, mint, coriander, peanuts and soy, palm sugar infused dressing.

Caesar salad, crisp pancetta, garlic crouton, baby cos, char-grilled chicken and anchovy dressing.

Antipasto of Australian and European flavours- including Mediterranean vegetables, feta, chorizo, and potato and basil frittata.

Hot Selections

Autumn minestrone with rocket pesto and garlic crostini.

Caramelized pumpkin and sage soup, finished with Tom Yum prawns.

Green pea- semi dried tomato risotto with grana panada parmesan and truffle oil.

Ravioli of chicken and rosemary with sundried tomato and field mushroom cream sauce.

Cajun seared lamb fillet, roasted kumara mash, crisp wild rocket salad, minted riata.

Ravioli of spinach and ricotta, pancetta with tarragon and parmesan cream sauce.

Szechuan pepper and salt squid, eastern spiced coriander and pickled ginger dressing, cucumber ribbons and snow pea sprout salad.

Saffron potato dumplings with olives, toasted pine nuts, tomato salsa, goat's cheese and fresh basil.

Smoked chicken and caramelized sweet onion tart with a baby frisee and aioli salad.

Twice roasted Otway pork belly, baked Bilpin apple and walnut compote and braised savoy cabbage.

2 course alternate serve menu - \$45.00p.p

3 course alternate serve menu - \$55.00p.p

