

FEASTING MENU

TO START & MAIN \$51

ALL THREE COURSES \$65

TO START

Marinated mixed local olives

Charcuterie plate- cured meats, duck liver parfait, farmhouse cheeses, grilled zucchini & eggplant, assorted dips, muscatels

Toasted sourdough

Mushroom arancini, rocket & cashew dip

MAINS

Slow cooked lamb shoulder, cabernet jus

Saltimbocca chicken, sauce vierge

Roasted pork belly, homemade apple sauce

Duck fat roasted kipfler potatoes

Carrots, wholegrain mustard butter, chives

Steamed green beans, beurre noisette, almonds

Coleslaw

Greek salad

DESSERT

Chocolate & hazelnut tart

Sticky date pudding butterscotch sauce

Passionfruit pavlova

Fresh strawberries

Vanilla cream

Berry compote