

entree

the taste of summer in a bowl – sweetcorn and basil veloute

chilli and garlic prawns cooked in cider with basil pasta

our house made potato gnocchi served with black pepper
and goat cheese

regional tasting plate

for a taste of the region please ask about tonight's selection

main

fennel and asparagus risotto with saffron and pecorino

pork loin chop, braised red cabbage and rustic apple sauce

slow cooked duck, soft polenta and sautéed spinach

pan fried rainbow trout fillet, potato and caper terrine,
asparagus, burnt butter and anchovy sauce

Greenham beef fillet, sarladaise potatoes, broccolini and red
wine jus

lamb rack with couscous & minted pea pesto

extras
\$8

all

bowl of seasonal vegetables with garlic and olive oil

classic green salad with champagne vinaigrette

roasted chat potatoes with garden herbs sea salt & aoli

dessert

poached pears with Wild Brumby schnapps sorbet and praline

strawberry and balsamic semi freddo with macerated strawberries and almond biscotti

chocolate jaffa mousse cake with orange caramel sauce

apple crème brulee with Wild Brumby sour apple schnapps and rhubarb sorbet

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