

# - The Menu -

## CHEF'S SHARE & SAVOUR

\$115 per guest (Minimum of 2 guests)

Too hard to choose? Let us do the hard work for you!

Enjoy a chef's seasonal selection of share plates from our carefully crafted menu

## SNACKS

Freshly baked artisan bread, housemade mustard seed & fennel butter 2 per guest

Warm olives, lemon, garlic, rosemary 8

Market oyster, King Valley Prosecco granita, lemon 5

Confit duck croquettes, cherry & black garlic ketchup 5

Yurrita Cantabrian anchovy fillets, sourdough, cultured butter 26

Two cheese platter, crackers, muscatels, quince, nuts 29

## SMALL PLATES

Tuna crudo, compressed honeydew, cucumber granita, crème fraîche 30

Pork, chicken & ginger dumplings, pickled daikon, soy & ginger dressing, herb salad 26

Seared scallops, lemon & bell pepper butter 30

Baked Lily Goat goat's milk halloumi, smoked chilli infused honey, thyme, grilled sourdough 28

Beef carpaccio, roquette, truffle, Grana Padano, crispy capers 28

## LARGE PLATES

Ricotta & spinach malfatti, baked in a datterini tomato sauce, pecorino, crispy basil, grilled sourdough 39

Roast duck breast, pomme purée, wilted greens, chamomile & orange sauce, pear 45

Macadamia crusted barramundi, miso ranch, compressed celery, baby gem, karkalla 46

Roast lamb rump, spiced carrots, crispy chick peas, apricot gel 49

250g Scotch Fillet / Black Angus / Grain Fed / Riverina 54

250g Eye Fillet / Black Angus / Grain Fed / Riverina 64

All steaks are char-grilled and served with red wine jus, smoky barbecue salted chips & whole grain mustard

*Please note: Eye Fillet & Strip Loin steaks are an upgrade on the dine, bed & breakfast package, the Chef's Share & Savour and other offers, therefore will incur a \$15 or \$30 upgrade charge respectively*

## ADD ONS

Grilled broccolini, crème fraîche, caraway seed, manchego 12

Roasted chat potatoes, rosemary salt 12

Chips, Murray River salt, truffle aioli 12

## SWEETS

Spiced rum & pineapple salsa, ginger & tapioca custard, coconut jelly, caramel ice cream 21

Valrhona chocolate fondant, pistachio ice cream, olive oil 21

Petit Moscato panna cotta, watermelon granita, vanilla cream, crispy watermelon 21

Affogato (vanilla bean ice cream, espresso, Classic Muscat) 19

Trio of seasonal housemade ice cream and/or sorbet 19

Limoncello Float - House made lemon sorbet, topped table side with De Bortoli Limoncello Spritz 18

Sparkling Spider - Vanilla bean ice cream, topped table side with De Bortoli Rutherglen Estate Sparkling Shiraz Durif 18

**\*\*Please note items on our Menu are seasonal and subject to availability\*\***

*Please advise our friendly staff of any dietary requirements*

*Please note, a 15% surcharge will be applied on Public Holidays*