

# - 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

Warm olives, lemon, garlic, rosemary 8

Market oyster, King Valley Prosecco granita, lemon 5

Pumpkin & scamorza croquette, fig jam, crispy sage 5

Yurrita Cantabrian anchovy fillets, sourdough, cultured butter 26

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

## SMALL PLATES

Tuna crudo, crispy brioche, gochujang emulsion, salmon roe 30

Salt & pepper crispy quail, pickled grapes, shisho, black garlic 32

Grilled La Boqueria chorizo, yellow peppers, parsley salad 29

Seared scallops, Noble One & parsley butter 30

Baked Lily Goat goat's milk halloumi, smoked hot honey, thyme, grilled sour dough 28

## LARGE PLATES

Wild mushroom risotto, porcini, pecorino, crispy sage 39

Roast kingfish, miso glazed sugar loaf, vongole, coriander & lime beurre blanc, shisho 46

Soy, cinnamon & star anise braised crispy pork belly, daikon, tarragon emulsion, blood orange 48

Slow cooked lamb rib, celeriac fondant, celeriac purée, salt bush 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

Salted caramel pudding, macadamia ice cream, Classic Muscat caramel, toasted macadamia 21

Valrhona chocolate mousse, feuilletine, salted caramel ice cream, durif poached quince, chocolate tuile 21

Rhubarb & orange trifle, white chocolate ganache, orange chiffon, cranberry & rhubarb jelly 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 advise our friendly staff of any dietary requirements*

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