

TO START

Tandoori octopus, turmeric labneh, green pawpaw, salted lime. gf \$23

Paperbark smoked crocodile pastilla, bush plum curd, shore clams. df \$24

Seared kangaroo tataki, dragonfruit ponzu, fried artichoke, native chilli, picked herbs. gf,df \$24

Hand stretched fougasse, prosciutto, mungalli quark, cucumber pickle, crisp kale. \$18

Edamame beignet, seared halloumi, creamed spinach, black bean. v \$24

MAINS

Pan fried barramundi fillet, spiced laksa, honeyed macadamia, tender leeks. cn

\$49

Darjing spiced coconut, gulf prawns, sweet yam, beach herbs. gf,cn \$58

Seared 4+mb scored Bindaree scotch fillet, black garlic dumpling, bone marrow, pepper glaze \$68

Seared scallops, confit chicken wing, truffled potato puree, roasted fish jus. gf

\$46

Pickled eggplant, turmeric peanut sauce, lentil dressing, fried tofu. vg, df, gf, cn \$42

Share dishes

Whole baby Barra, chilli lemongrass caramel Served with steamed rice, plantation salad, flat bread \$89

Victorian lamb rump medium rare, potato puree, charred greens, red wine jus and toasted flat bread \$110

SIDES

Truffle fries, black salt, aioli. gf, df, v 10

Plantation salad. gf, df, v \$10

Charred broccolini, lemon yoghurt, almond, chilli flakes gf, v, cn \$14

DESSERT

Thala coconut, passion fruit, biscuit crumb, coconut sorbet. v \$20

Orange and chocolate doughnuts, cinnamon sugar, raspberry sorbet. \$18

Torched plantation pineapple curd, macadamia praline, vanilla ice cream, mint. cn \$20

CHEESE

served with fig jam, fresh bread and crackers Hard, Soft, Blue 1x cheese \$14 2x cheese \$25 3x cheese \$35

DESSERT WINE (375ml Bottles)

De Bortoli - Noble One Botrytis Semillon Riverina NSW	\$98
Vasse Felix - Cane Cut Semillon Margaret River WA	\$79
Cookoothama Botrytis Semillon Riverina NSW	\$12 \$48
Quealy - Muscat Blanc Mornington Peninsula VIC	\$58

FORTIFIED WINES	<u>Per Serve</u>
Grant Burge 10yo Tawny	\$12
De Bortoli 8yo Tawny	\$10
Mr. Pickwick's Tawny	\$20
Rutherglen Classic Muscat	\$12
Campbells Rutherglen Tokay	\$12