



APPETISER

Selection of complimentary home-made breads,
marinated olives, balsamic & olive oil

ENTRÉE

Kingfish gravlax, beetroot & cucumber rémoulade,
champagne dressing, pickled cherry tomatoes

Black angus tartare, tapenade, rocket,
quail yolk, smoked tomato salt

Pork cheek & watercress soup, agria dumplings, autumn vegetables

MAINS

Grapevine smoked quail, madeira braised cabbage,
game chips & bread sauce

Whitefish, aromatic coconut sauce, grilled scampi & saffron sago

Roasted Angus fillet, braised chain tortellini, swede & port purée,
roasted scallions & fondant potatoes

DESSERT

Chocolate parfait, hazelnut & caramel mousse, Valrhona sorbet

Shortbread & lemon curd tian, lemon sherbet, lemon confit

Plunger Coffee & Tea

Entrée / Main \$60

Main / Dessert \$50

3 courses \$75