

Autumn 2 and 3 Course Menu 2019

2 Course \$48

3 Course \$60

Entree

Beetroot / Candied Hazelnuts / Carrot / Apple

Sweet Potato / Walnut / Peas / Orange

Textures of Cauliflower / Pecans / Frisée

Main

Maple Pumpkin Tortellini / Pumpkin Consume / Kale / Seeds

48 hour Lamb Shoulder / Black Garlic / Peas / Broad Beans / Turnips

Lentil Stuffed Carrot / Onion / Walnut

Dessert

Spiced Apple Compote / Vanilla Ice-Cream / Apple Gel / Wafers

Chocolate Orange Mousse / Chocolate Ash / Orange Sorbet

Espresso Panna Cotta / Hazelnut Malto / Coffee Jelly

Add on's

Beetroot / Sweet Potato / Orange Salad / Walnuts 16

Grains / Rocket / Carrot 16

Hand Cut Chips / Confit Garlic Aioli 10