



Three course menu plus both sides to share on the table

75pp

SNACKS

Sydney Rock Oysters - Natural 5

Olives 8

Charcuterie 18

Selection of Cheese and Condiments 30

TO START

Rabbit Terrine / Carrot and Fennel Marmalade / Tempranillo Prune

Heirloom Tomatoes / Goat's Curd / Chervil

Lamb Steak Tartar / Oyster Cream / Preserved Lemon / Potato

Sardine Escabeche / Fermented Chilli / Mountain Marigold / White Radish

MAINS

Slow Roasted Lamb Shoulder / Charred Onions / Sorrel Sauce

Beef Rump / Bone Marrow / Heirloom Beets / Green Peppercorn Sauce

Barramundi / Goolwa Pipis / Crab Stock / Coastal Natives

Spelt Maltagliati / Pumpkin / Miso / Manchego

SIDES

New potatoes / Salted Egg Yolk / Crème Fraîche / Chives

Mixed leaves / Elderflower / Wild Garlic / Macadamia

DESSERTS

Chocolate Brownie / Miso Ice Cream / Cacao Nib

Passionfruit / Sweet Pastry / Yuzu Coulis / Tarragon

Compressed Watermelon / Rosé / Vanilla

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

TOKAR
ESTATE