



## Group Sharing Menu \$8opp

### FIRST COURSE

House Made Sourdough Bread / Extra Virgin Olive Oil

Charcuterie Selection

### SECOND COURSE

Confit Ocean Trout/ Orange and Vermouth Berre Blanc / Tarragon

Country Style Terrine / Mustard Cream / Cornichons

Salt Crusted Beets / Pumpkin Seed Pesto / Goat's Curd / Watercress

### THIRD COURSE

Barramundi / Goolwa Pipis / Crab Stock / Coastal Natives

Beef Rump / Jerusalem Artichoke / Green Peppercorn Sauce

### SIDES

Kipfler Potatoes / Smoked Crème Fraiche / Nori Salt

Baby Cos / Candied Pecans / Herbed Vinaigrette

### FOURTH COURSE

Chocolate Brownie / Miso Ice Cream / Cacao Nib

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