

ON ARRIVAL

.....

EDGE OF THE WORLD SPARKLING OR COVENTRY LAGER

ENTREE TO SHARE

.....

CHARCUTERIE BOARD

SELECTION OF CURED MEATS, HOUSE PICKLED VEGETABLES, DUCK AND CHICKEN LIVER PARFAIT, GRILLED SOURDOUGH

CHARRED ZUCCHINI

GOATS CURD, OLIVES, ALMONDS, SUGAR SNAP PEAS

ORA KING SALMON CRUDO

GINGER, CHILLI, MANDARIN, CRACKLE

WINE MATCH

STONIER CHARDONNAY OR CHAIN OF FIRE PINOT GRIS

CHOICE OF MAIN

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1/2 HAZELDENE CHICKEN

MOUNT ZERO LENTILS, SPICED JUS, FINE HERBS

PAN-ROASTED SPRING CREEK BARRAMUNDI

CAULIFLOWER PURÉE, BRAISED & PICKLED FENNEL

250G PORTERHOUSE

HAND CUT CHIPS, RED WINE JUS

BAKED RICOTTA GNOCCHI

TOMATO, BUFFALO MOZZARELLA, SOURDOUGH CRUMB

WINE MATCH

GIANT STEPS PINOT NOIR OR TORBRECK SHIRAZ

DESSERT

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CHOCOLATE MOUSSE, RASPBERRY, HONEYCOMB

O'CONNELL'S