

# ON ARRIVAL

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EDGE OF THE WORLD SPARKLING OR FURPHY LAGER

# ENTREE TO SHARE

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## CHARCUTERIE BOARD

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

## CHARRED BABY CORN

WHIPPED RICOTTA, ZUCCHINI, HONEY, CORIANDER, CHILLI

## KINGFISH CRUDO

LEEK, RUBY GRAPEFRUIT, LOCAL SEA HERBS

## 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

KOHLRABI, HEIRLOOM TOMATOES, DASHI CRISP

## 250G PORTERHOUSE

HAND CUT CHIPS, RED WINE JUS

## POTATO GNOCCHI

PEAS, MOZZARELLA, BEURRE NOISETTE, SOURDOUGH CRUMB

## WINE MATCH

GIANT STEPS PINOT NOIR OR TORBRECK SHIRAZ

# DESSERT

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CHOCOLATE MOUSSE, RASPBERRY, HONEYCOMB

O'CONNELL'S