

CHEFS SELECTION

Take the stress out of choosing – we will do it for you.

To select this option, whole table participation is required.

24 hours' notice is required for dietary requirements for the chef selection.

65
75 with
dessert

House made damper with gochujang butter. V	8
Hummus, pickled vegetables, native Australian seed mix and chickpea crackers. V LG	10
Heirloom tomato panzanella, fior di latte mozzarella and Warrigal greens. V LG	16
Roasted beetroot, Meredith goats' cheese, candied walnuts and saltbush ash. V LG	16
Fried Queensland crocodile with papaya, bean shoot and Nahm Jim salad. LG	22
Braised lamb croquettes, pea puree, pickled red onion and river mint aioli. LG	18
Emu carpaccio, fried capers, pea shoot salad, parmesan and confit garlic oil. LG	26
Saganaki cheese, roasted stone fruit, macadamia and gum leaf honey. LG	24
Pepper berry cured salmon niçoise with seaside leaves and aniseed myrtle. LG	22
Harissa spiced cauliflower steak, hummus, pomegranate and wild garlic pistou. V LG	28
Pan fried barramundi, kohlrabi remoulade, ruby grapefruit and miso buttermilk. LG	36
Chargrilled eye fillet steak, whipped potatoes, onion jam and pepper leaf jus LG	38
Crispy skin duck breast with rosti potato, baby carrots and orange rosella glaze. LG	36

SIDES

Kipfler potatoes with Warrigal chimichurri, aioli and queso fresco. V LG	12
Mixed leaves with native spinach, shaved pecorino & burnt balsamic. V LG	12

DESSERTS

Strawberry gum pavlova with pineapple curd, raspberry sorbet and fairy floss.LG	16
Sweetcorn and white miso flan with smoky caramel and wattleseed ice cream. LG	16
Macadamia plum pudding, bush honeycomb, Bundy anglaise and Chantilly cream	16
Cheese plate (60 grams, select 1 or 2) with accompaniments.	16/23

LG = Low Gluten V = Vegetarian N = Contains nuts

Some dishes may be modified to suit dietary requirements.