



G R O U P M E N U

9 - 20 Guests

\$90pp

E N T R É E

Garden beetroot & gin cured ocean trout, kohlrabi, watermelon radish, fennel and crab crème fraîche, elderflower (nf, gf)

Dukkah crusted Lions Mane Mushroom, hummus, fattoush, pomegranate (v)

Salad of smoked 'Fleurieu' lamb loin, leek ash, goats feta, Redlove apple chutney, shaved cauliflower (gf, nf)

M A I N S

Braeburn Farm braised duck leg, seared breast, purple congo, rhubarb, marmalade, brassica (nf, gf)

Panfried market fish, baby zucchini, Port Lincoln mussel & caviar cream (nf, gf)

'Coorong Black' beef fillet, honey garden carrot, roast shallot croquette, spinach crème, Malpas Road Shiraz (gf, nf)

- served with baby cos, garden tomato, radish, cucumber, cider & seaweed vinegar -

T O F I N I S H

Armagnac & prune tart, meringue, Cara Cara orange, Queen Garnet plum ice cream (nf)

Farmhouse cheese, blue, brie and cheddar, stem raisins, house lavoshe, fruit paste

Espresso

GF-Gluten Free, DF-Dairy Free, NF-Nut Free, V-Vegetarian, VEG-Vegan
Whilst we try to accommodate all dietary requirements, our kitchen uses gluten, nuts and soy based products, traces of which may be present in food.