

# Set Menu

**THREE COURSES AND SIDES | \$104.90 PP**

**TWO COURSES AND SIDES | \$89.90 PP**

## **ENTREÉS (CHOOSE ONE)**

### **Pork Croquette (DF)**

Pickled Kohlrabi | Apple Textures | Black Pudding Puree

### **Torched Market Fish (GF)**

Smoked Beetroot | Cultured Cream | Macadamia | Nasturtium

## **MAINS (CHOOSE ONE)**

### **Pan Seared Duck Breast**

Pickled Quince | Rhubarb | Granola | Silverbeet

### **Butter Poached Market Fish (GF)**

Cabbage | Nduja Butter Sauce | Butter Beans | Parsnip Puree

### **Fermented Barley Risotto (V)**

Wild Mushrooms | Charred Leek | Gorgonzola | Hazelnut

**TO ACCOMPANY**  
(BOTH SERVED)

**Charred Cabbage** | Cashew Cream | Seaweed Butter | Toasted Seeds | (GF)

**Crispy Potatoes** | Confit Shallot & Garlic | Chives

**DESSERTS**  
(CHOOSE ONE)

**Chocolate Tart**

Koji Ice Cream | Coffee Kombucha

**Pain D'epices Perdu**

Feijoa Sorbet | Poached Pear | White Choc & Miso Ganache

*Vegan options available on request*

*Please note due to seasonality availability and supply shortages that selected ingredients may be substituted.*