



3 Courses Set Menu

Choice of entree

Truffle Pappardelle, smoked mushroom, cured yolk
Kingfish, confit duck, roasted grapes, verjus sauce
Wagyu bresaola, macadamia, roasted cherries

Choice of main

Lemon salmon baked on paper bark & saltbush, smoked
sauce gribiche, rustic chips.

Salt baked swede, roasted mushrooms, mushroom cream,
chestnuts.

Spit roasted pork, black pudding croquet, caramelised
quince puree, leek.

Ranger's Valley wagyu rump 5+, potato, Watercress.

For the table

Seasonal leaves

Wagyu fat potatoes

Choice of dessert

Banana mousse yoghurt, macadamia, burnt cream, granola.

Coconut sable, beetroot compote, foam, plum jam (v).

Milk chocolate, honeycomb sphere, pear, caramel.