

Garden Menu

Marinated Organic Mt Zero Olives \$12

Warm fougasse with olive and rosemary - \$14

Appellation Oysters, Estate Riesling mignonette (4) - \$22

Mushroom parfait, lemon thyme and crisp bread - \$19

New season asparagus, air dried ham, Pistachio streusel and Parmigiano Reggiano curd - \$24

Burrata Cheese, salad of baked beetroot and radicchio, dry cured olives, local honeycomb - \$24

Cured Ocean Trout, whipped bottarga, Tyabb horseradish and Organic potato crisp's - \$24

Sweet and sour quail, Hummus, chilli butter, mint, raisin and pine nut - \$24

Today's Salumi and Charcuterie, condiments and accompaniments - \$34

Spiced saltgrass Lamb shoulder, almond, broccoli and mint gremolata - \$34

Sher Wagyu roasted medium, Mushroom Forestry shiitake and lovage - \$36

Mary's mixed leaves, grandma's dressing - \$12

Salad of Roast carrots, cashew cheese and freekeh, cashew Romesco - \$ 14

Fries, aioli and rosemary - \$14

Goat cheese tart, roasted Peninsula strawberries, white chocolate,
pistachio and Chamomile custard - \$16

Selection of cheeses from our region served with accompaniments and condiments - \$34