

\$87.00 per person

TO START

Ciabatta

with unsalted butter

ENTRÉE *_choice of*

Duck + prune terrine

with fig + walnut bread + spiced pear purée

Salt + pepper squid

almond skordalia with smoked chilli oil

Turkish spinach pie

with feta + walnuts

MAIN *_choice of*

Grilled snapper

with marinated heirloom tomatoes, toasted sourdough + basil salad

Pan roasted Gameford Lodge duck breast

with mandarin, bok choy, pickled golden raisins + tamarind sauce

Beef fillet with oysters 'land + sea'

marinated chicken oysters, crumbed fried seasonal oyster + oysters mushrooms

_served with

Fried, crushed baby potatoes with dukkah spice

Mixed green salad

DESSERT *_choice of*

Meyer lemon tart

with thyme infused black doris plums

Valhrona molten chocolate pudding

with peanut brittle + caramel ice-cream

Freshly brewed filter coffee