

SUMMER SET MENU

2 CRS \$58 / 3 CRS \$75
(includes a glass of wine)

START

Pressed Smoked Ham Hock
Shiitake, cabbage, pear, brioche crumb

Gin & Pepper Berry Cured Salmon
Dill, quark, cucumber, jalapeno (gf)

Celeriac & Potato Boulangère
Atherton mushrooms, nori, toasted yeast jus (vegan)

MAIN

Free-range Chicken Mousseline
Buttered leeks, herb mash, vin Jaune (gf)

Daintree Saltwater Barramundi
Puy lentils, herb salad, parsley & bacon veloute (gf)

Charcoal Grilled Leeks
Bread sauce, kale, hazelnuts (vegan)

DESSERT

Strawberries & Cream
Vanilla bean pannacotta, champagne poached strawberries
(gf)

Maffra Cheddar
Fig chutney & crumpets

Seasonal Fruit, coconut cream (vegan, gf)

INCLUDED WINE

Pete's Pure Wines, Murry Darling, NSW
(Prosecco / Sauvignon Blanc / Shiraz)
Additional glass \$11