

# SUMMER SET MENU

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

## START

Chicken Liver Parfait  
Onion compote, toasted brioche

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

Harry's Jaffa  
Bitter chocolate mousse, milk ice cream, miso caramel

Maffra Cheddar  
Fig chutney & crumpets

Poached strawberries, chamomile sorbet (vegan, gf)

## INCLUDED WINE

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