

Firsts

Citrus-cured Ocean Trout, warm salad of Queensland prawns, crispy quail egg, avocado and mango pearls, cucumber riata	18.9
Seared sea scallops with prosciutto-wrapped caramelised pork hock, a tartlet of carrot puree, citrus caramel	19.9
Quail and game terrine, smoked eel 'cigar', apple and rhubarb salad, popcorn, fennel crisps	18.9
Beetroot carpaccio, Jannei goats curd profiteroles, fresh fig, grilled local shimeji mushrooms, confit fennel	
Bruschetta of cherry tomatoes, roast capsicum, Spanish onion and fetta on seasoned garlic sourdough	13.9
Breads	
Specialty breads of the day	4

Seconds

Roast fillet of Monk fish, crisp chicken wing, golden beetroot, kipfler fondant, sweet corn puree, citrus air	35
Herb-cruste New Zealand Venison, gnocchi, pumpkin, slow cooked fig, Millawa cheese, walnut, pancetta dust	38
Crisp zucchini flowers, carrot and ginger mousse, Jerusalem artichoke brulee, chick pea, roast baby tomato	30
Fillet of King Island beef, crumbed oxtail, sweet potato, grilled shitake mushroom, fried shallot, fresh peas	35
Slow cooked duck leg, duck sausage, spiced poached pear, toasted sour cherry risotto, calvados	35
Como salad / Como veg	8.5
Children's meals – <i>Fish, chips, salad; Beef, chips, salad; Creamy Pasta</i>	10.5

All prices include GST