



# Set Menu

3 course + sides

95pp

## Entree

*choice of*

Western Port Kingfish, *'cured in citrus & kombu'*  
green pistou | cucumber | pine nuts | chilli | rye

Duck Galantine, *'Rossini'*

Wimmera duck | truffle | foie gras | brioche

Grass Fed Angus Beef Tartare, *'au couteau'*

egg yolk | pickled mushroom | crinkle cut chips

## Main Course

*choice of*

Aquna Murray Cod, *butter poached*

confit fennel | bouillabaisse | vongole

Sunday Roast Chook, *'white & dark meat'*

bell peppers filled with bacon & sage | carrot puree | smoked chicken 'gravy'

O'Connor Beef Tenderloin MB5, *'steak dianne'*

white garlic puree | Yarra Valley mushrooms | grape leaf salsa

## Sides

Hand Cut Pommes Frites

truffle salt | parmesan

Farmer's Market Salad

chives | tarragon | blackberry vinaigrette

## Cheese & Dessert

*choice of*

Apple Pie

baked apple | Calvados caramel | clotted cream

Honey Joy

honey cremeux | toasted cornflakes | lemon curd

Bruny Island Saint, *'farmhouse brie'*

roasted pear compote | house baked malted parker roll

### Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens.

Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.